

Mascarpone Polenta with Brown Butter Mushrooms

Ingredients

- 5 cups water
- 1 cup cold unsalted butter (8 oz), divided
- 2 garlic cloves, smashed
- 4 tsp kosher salt, divided, more to taste
- 1 tsp black pepper, divided, more to taste
- 1 cup uncooked coarse-ground polenta
- ⅓ cup mascarpone cheese (from 8 oz container)
- 2 pounds mixed fresh wild mushrooms torn into 1½ inch pieces
- ¼ cup plus 2 Tbsp olive oil, divided
- 3 Tbsp apple butter
- 4 large eggs
- ¼ cup chopped mixed fresh herbs (such as chives, flat-leaf parsley, and tarragon), plus more for garnish



Preparation

1. Preheat oven to 450° with racks in middle and bottom third of oven
2. Bring 5 cups water, ¼ cup butter, garlic, 2¼ teaspoon salt, and ½ teaspoon pepper to a boil in a large saucepan over medium-high heat
3. Remove and discard garlic
4. Reduce heat to low to maintain a gentle simmer
5. Whisking constantly, gradually add polenta in a slow stream
6. Return to a gentle simmer over low heat, stirring often
7. Cook, stirring and scraping bottom of saucepan often using a wooden spoon, until polenta is tender and creamy, 25-30 minutes
8. Remove from heat, and stir in mascarpone cheese; season with salt and pepper to taste
9. Cover and keep warm
10. Meanwhile, toss together mushrooms, ¼ cup oil, ½ teaspoon salt, and remaining ½ teaspoon pepper in a large bowl
11. Divide mushrooms between 2 large rimmed baking sheets, and spread evenly
12. Roast in preheated oven until mushrooms are crisp in spots and tender, about 25 minutes, rotating baking sheets between top and bottom racks and stirring halfway through roasting time
13. Melt remaining ¾ cup butter in a large nonstick skillet over medium-high heat, about 2 minutes
14. Continue to cook, stirring often, until milk solids turn brown and smell nutty, about 2 minutes
15. Carefully scrape butter into a medium-size heatproof bowl
16. Set aside ⅓ cup brown butter
17. In a medium bowl, whisk apple butter and remaining 1¼ tsp salt into remaining brown butter

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18. Wipe skillet clean
19. Heat remaining 2 tablespoons oil in skillet over medium-high heat until shimmering
20. Crack eggs into skillet
21. Season with salt and pepper to taste
22. Cook until whites are set and yolks are still runny, spooning hot oil over any egg whites that remain translucent, about 2 minutes
23. Remove from heat
24. Divide polenta evenly among 4 bowls
25. Add mushrooms and herbs to apple butter mixture in bowl and toss to combine
26. Top polenta evenly with mushroom mixture and fried eggs
27. Drizzle evenly with reserved brown butter
28. Garnish with additional herbs
29. Serve immediately