# Polenta a la lasagna

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 250 grams of instant polenta
- 1,25 liter of water
- 200 grams of chanterelle mushrooms
- 200 grams of champignon mushrooms, sliced
- 2 cloves of garlic
- 1 teaspoon of butter
- 1 tablespoon of parsley
- 300 grams of mozzarella, grated
- 500 ml of milk
- 2 tablespoons of flour
- 1 tablespoon of butter
- pinch of nutmeg
- pinch of salt
- pinch of white pepper

## Instructions

1. Boil water, add polenta, mix well, till it thickens, about 3 minutes.
2. Pour polenta into small round heat-prove dishes (half full).
3. Wait till it cools down.
4. Meanwhile, melt butter in the frying pan, fry garlic and mushrooms, fry till liquid evaporates, sprinkle with parsley, pepper and salt.
5. In separate pot prepare béchamel sauce, melt butter, add flour stir vigorously, slowly pour in milk.
6. Keep stirring to avoid lumps, when the sauce thickens and salt, white pepper and nutmeg.
7. Remove polenta from each dish, cut in half to form 2 rounds. Place one back in

the heat-prove dish, add layer of mushrooms, follow with béchamel and mozzarella, top with second round of polenta, pour with béchamel and sprinkle with mozzarella.

8. Bake in the preheated oven about 15 minutes, in 180 C degrees, till tops get lightly brown.
9. Serve sprinkled with parsley.