Roasted King Oyster Mushroom Steak with Truffle Parmesan Polenta

Serves 4

Ingredients: Mushrooms

8 king oyster mushrooms
2 tbsp olive oil
1 tbsp butter
Fresh thyme
Salt and pepper

Ingredients: Polenta

1 cup polenta
4 cups chicken stock
1/2 cup grated parmesan
1 tbsp truffle oil
Salt to taste

Instructions:

Slice mushrooms lengthwise.
Score lightly and season with salt and pepper.
Sear in olive oil and butter until golden.
Add thyme and baste while cooking.
For polenta: Bring stock to a simmer and whisk in polenta.
Cook 20–25 minutes. Stir in parmesan and truffle oil.
Serve over truffle parmesan polenta.

Truffle polenta inspiration: James Beard