

Plating Guide - Shrimp and Polenta

served with andouille cream sauce, braised bitter greens & smoked gouda polenta cake

Ingredients

- Polenta cake (grilled)
- Bitter greens
- Shrimp
- Andouille cream
- Garnish



Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Place cream in center of plate and add polenta cake over cream.
3. Place greens and then stack shrimp.
4. Garnish with flowers.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.