



Polenta ala Padano

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup coarse cornmeal
- 4 cups water
- 1/2 cup shaved grana padano
- 1/4 cup olive oil or white truffle oil
- salt and pepper to taste
- 1 clove garlic

Instructions

My first attempt at polenta- it takes just as long as everyone says it does! I think I stirred for about an hour but it was well worth it! I chose grana padano over parm reg because it's mildness won't overpower the polenta but it still gives that distinctive Italian flavor.

1. Boil water
2. Lower temperature to medium and add cornmeal, S & P and garlic
3. Stir
4. Stir some more
5. Keep stirring
6. When the texture you desire has been achieved lower heat and add oil and grana padano
7. Serve in bowl and garnish with additional grana padano if you like