

Gorgonzola Polenta

Yield: 6 FIRST COURSE OR SIDE DISHES

Source: Bon Appetit, Feb. 2000

Ingredients

- 4 cups Milk
- ½ cup Whipping Cream
- 1 cup Polenta
- 1½ cups Crumbled Gorgonzola Cheese
- ½ cup Toasted Walnuts, Coarsely Chopped, Toasted

Method

Bring milk and whipping cream to boil in heavy large saucepan over medium heat. Gradually whisk polenta into milk mixture in slow steady stream. Reduce heat to medium-low. Cook polenta until creamy and tender, stirring frequently, about 20 minutes. Season to taste with salt and pepper.

Preheat broiler. Transfer cooked polenta to 9-inch glass pie dish. Sprinkle Gorgonzola cheese over polenta. Broil until cheese melts. Sprinkle with chopped toasted walnuts and serve immediately.