

# CREAMY POLENTA WITH GORGONZOLA CHEESE

Source: Everyday Italian by Giada DeLaurentiis

Prepared by: Kimi Nelson, April 2016

Makes: 6 Side Dish Servings

¾ cup heavy cream  
3 oz. Gorgonzola cheese, cut into pieces  
¼ teaspoon salt, plus more to taste  
¼ teaspoon freshly ground black pepper, plus more to taste  
Basic Polenta, freshly made and hot

## BASIC POLENTA:

6 cups water  
2 teaspoons salt  
1 ¾ cups yellow cornmeal (Polenta)  
3 tablespoons unsalted butter, cut into pieces

In a large, heavy saucepan, bring the water to a boil. Add the salt, then gradually whisk in the cornmeal. Reduce the heat to low and cook, stirring often, until the mixture thickens and the cornmeal is tender, about 15 minutes. Remove from heat and stir in the butter

## CREAMY POLENTA:

Add the cream, Gorgonzola and ¼ teaspoon each of salt and pepper to the freshly made polenta while it is still in the saucepan, stir until the cheese melts. Season the polenta with more salt and pepper to taste. Transfer the polenta to a bowl and serve.

## Cook's Notes:

*For this Cookbook Club I made polenta to be served with Mushroom Ragu. I tried this version beforehand and it was GREAT by itself, but it overpowered the mushrooms. So for the Cookbook Club, I substituted Parmesan for the Gorgonzola. It was wonderful and a much better combination. I would definitely make this again!*

*Also, I buy the Colavita Instant Polenta, so it only takes about 5 minutes to cook.*

