

Soft Polenta with Gorgonzola Dolce

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For a richer result, substitute 1 cup milk for some of the water or broth. If you have any mascarpone in the fridge, whisk in a couple of tablespoons at the end, when you add the butter. Use the lesser amount of liquid if you like a stiffer polenta

Ingredients

- 4 to 5 cups water or broth
- Sea salt
- 1 cup polenta
- 2 tablespoons unsalted butter, or more if desired
- 4 ounces Gorgonzola Dolce, or more if desired



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Directions

In a heavy saucepan, bring the water or broth and a generous pinch of salt to a simmer over medium heat. Gradually whisk in the polenta. When the mixture becomes too thick to whisk, switch to a wooden spoon, scraping the sides of the pan frequently with a rubber spatula. Cook for at least 45 minutes, stirring often and thinning with boiling water or broth if the polenta gets too stiff. If you have the patience to cook for 1 hour, the polenta will be even creamier.

Taste for salt, then stir in the butter. Pour the polenta onto a wooden board, spreading it with a spatula. Let the polenta settle and firm for a few minutes, then top with slices of Gorgonzola, using as much as you like. Serve immediately.

Serves 2 to 4