

3. Transfer polenta to a wide shallow bowl. Top with more cheese and coarsely grind more pepper over.

# Instant Pot Polenta Cacio e Pepe

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Source: Bon Appétit

## I Ingredients

- 1 cup polenta (not quick-cooking)
- 1 teaspoon kosher salt, plus more
- Freshly ground black pepper
- 3 tablespoons unsalted butter
- 4 ounces Pecorino and/or Parmesan, finely grated, plus more

## 2 Method

1. Whisk polenta and 4 cups water in Instant Pot until combined. Season with 1 tsp. salt and several grinds of pepper. Bring mixture to a simmer over medium-high, whisk again, then seal pressure cooker according to manufacturer's directions. Cook at high pressure for 9 minutes. When timer goes off, manually release pressure. Carefully open lid and whisk polenta until homogenous and creamy.
2. Whisk butter into polenta, then gradually add 4 oz. Pecorino, whisking until melted. Taste and season with more salt, if needed, and lots of pepper.