

# GUCCI PAP

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## SOFT POLENTA

### INGREDIENTS

500gms polenta  
2 cloves garlic  
1,2 litre water  
500ml full cream milk  
100gms salted butter  
200gms grated parmesan  
Salt & Pepper for seasoning

### METHOD

1. Heat the milk, water and the crushed garlic until almost hot, add 1 tsp salt and some pepper. Then stir in the polenta and bring to a slow simmer (be careful it can splash)
2. After 3-minutes stir in 3/4 of the milk, the butter and parmesan. Check consistency, if too thick add more milk until you have your desired consistency.
3. Check seasoning again and serve warm with chicken cacciatore.

THE  
COOKERY

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by The Secret Jozi Chef