

# Polenta (Gucci Pap)

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*Serve with the Cacciatore*

## Ingredients:

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

## Directions:

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)

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.

Check seasoning again and serve warm with chicken cacciatore.

# THE COOKERY

*by The Secret Jozi Chef*

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