

Polenta (Gucci Pap)

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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