

# Soft Polenta with Parmesan

Courtesy of Maggie Beer  
www.maggibeer.com.au

large pot  
measuring cups and spoons  
heatproof stirring spoon  
kitchen scales  
fine grater

## Do this

with these **ingredients**

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1. In the pot, over a high heat, bring to the **boil**

2½ cups **milk**

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2. While stirring continually, slowly **add**

½ cup **fine polenta**

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3. **Reduce** the heat to medium and allow to **cook** while stirring for 10 to 15 minutes or until the mixture has thickened.

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4. **Stir in**

¼ cup **unsalted butter**

⅓ cup **cream**

100 g **parmesan**, finely grated

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5. **Season** to taste with

**sea salt**

**ground white pepper**

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