

Polenta



Polenta

For 4 servings:

500 g cornmeal for polenta

1.5 liters of water

1/2 teaspoon salt

Bring the water to a boil in a heavy large saucepan and add the salt. Sprinkle 2 tablespoons of cornmeal stirring continuously and cook for 1-2 minutes. Gradually whisk in the remaining cornmeal. Reduce the heat to low, cover and cook until the mixture thickens and the cornmeal is tender, stirring often, for about 30 minutes, depending on the quality of the cornmeal (see the instructions on the package).

Serve hot.