

POLENTA TALEGGIO WITH BASIL

Ingredients:

6-8 portions

- 4 cups water
- 1 tsp. salt
- 1 cup polenta corn meal
- 1 cup fresh basil leaves separated
- 2-4 Tbs. extra-virgin olive oil
- 8 oz. Taleggio cheese, thinly sliced



Directions:

Bring water and salt to a boil.

Add polenta corn meal in a thin stream. Keep stirring until corn meal pulls away from sides of pan. (No lumps) Turn down heat to simmer for 25 minutes, stirring every 5 minutes or so.

While it is cooking, stir-fry the basil in olive oil until crispy, then drain on paper towels.

Spoon hot polenta on to each plate. Lay a couple of slices of Taleggio cheese on each portion and finish with the fried sage.



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