





Polenta

Ingredients:

WATER	750 ML	OLIVE OIL	15 G
SALT	4 G		
POLENTA	190 G		
PARMESAN CHEESE	40 G		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Water Olive oil Salt	750 ml 15 g 4 g	Put in bowl	 100°C	100 rpm	5 min	Open	Wait until the water is simmering
2	Polenta	190 g	Add	 100°C	100 rpm	20 min	Closed	
3	Parmesan cheese	40 g	Add	without heating	-150 rpm R-Mix	30 sec		Taste and adjust seasoning



CHEF'S TIP

Remove and pour onto a tray so it can be cut and fried later or add a drizzle of 10 cl of cream for a creamy polenta.

