

How to Make Perfect Polenta

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

Polenta is nothing more than coarsely ground cornmeal. The classic ratio is 1 part polenta to 4 parts water, but I like to measure the polenta just a little scant of a full cup. I often use chicken broth instead of water. It's a great base for any kind of saucy meat or mushroom ragout.

Ingredients

- - 4 cups water - 1 teaspoon fine salt - 1 cup polenta - 3 tablespoons butter
- divided - ½ cup freshly grated Parmigiano-Reggiano cheese
- plus more for garnish

Instructions

1. Bring water and salt to a boil in a large saucepan; pour polenta slowly into boiling water
2. whisking constantly until there are no lumps. Reduce heat to low and simmer
3. whisking often
4. until polenta starts to thicken
5. about 5 minutes. Polenta mixture should still be slightly loose. Cover and cook for 30 minutes
6. whisking every 5 to 6 minutes. When polenta is too thick to whisk
7. stir with a wooden spoon. Polenta is done when texture is creamy and the individual grains are tender. Turn off heat and gently stir 2 tablespoons butter into polenta until butter partially melts; mix 1/2 cup Parmigiano-Reggiano cheese into polenta until cheese has melted. Cover and let stand for 5 minutes to thicken. Stir polenta and transfer to a serving bowl. Top polenta with remaining 1 tablespoon butter and about 1 tablespoon freshly grated Parmigiano-Reggiano cheese for garnish. How to Make Perfect Polenta. Chef's Note Cooking time will depend on the polenta grind
8. so you'll have to adjust accordingly. Editor's Note: This pairs perfectly with our beef short ribs recipe.