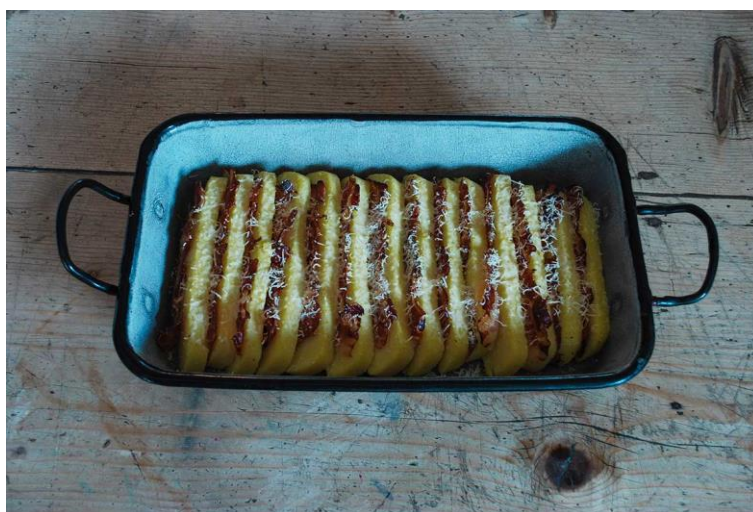




ALL'OPERA IN TRENTO DAL 1870

## POLENTA, PANCETTA AND CHEESE



### INGREDIENTS

Serves 4 gourmets

500 g whole grain cornmeal for polenta  
3 L water  
250 g pancetta  
200 g hard Trentino cheese, grated  
50 ml olive oil  
Salt  
Pepper

### PREPARATION

Sprinkle the cornmeal into a pot of boiling salted water. Cook the polenta over a steady heat, stirring for approx. 40 minutes or until the mixture becomes thick.

Turn the cooked polenta out onto a chopping board and smooth out its surface with the back of a spoon. Allow it to cool.

Cut the pancetta into thin slivers and sauté with olive oil.

Meanwhile, slice up the polenta. Grease a casserole dish and arrange a succession of layers: one of polenta slices, one of pancetta, then sprinkle with cheese and pepper.

Place in a preheated oven at 190°C for approx. 20 minutes and serve.