



ALL'OPERA IN TRENINO DAL 1870

## POLENTA WITH TRENINO CHEESE



### INGREDIENTS

Serves 4 happy people

400 g fine yellow cornmeal for polenta

1.6 L water

1 tablespoon of olive oil

Grated Trentino cheese

Butter

Salt

### PREPARATION

Bring the salted water to the boil, gradually pour the cornmeal and a tablespoon of olive oil into the pan, stirring constantly for approx. 35 minutes or until the mixture becomes thick.

Then turn the polenta out onto a large tray and sprinkle with plenty of grated cheese.

Serve with browned melted butter and luganega sausage to taste.

