



ALL'OPERA IN TRENTINO DAL 1870

5-MINUTE POLENTA TARAGNA



INGREDIENTS

Serves 6 gourmets

500 g polenta taragna 5 minutes
2 L water
125 g half-fat Trentino cheese,
chopped up
Butter
3-4 sage leaves
1 garlic clove
Salt

PREPARATION

Bring the salted water to the boil and gradually pour the flour into the pan, stirring constantly for approx. 5 minutes or until the mixture becomes thick.

When cooked, stir the cheese into the polenta. Plate up the polenta and season it with melted butter infused with the sage and garlic clove.

