



ALL'OPERA IN TRENINO DAL 1870

POLENTA TARAGNA & RATATOUILLE



INGREDIENTS

Serves 4 gourmets

400 g polenta taragna flour
1,5 l water
2 onions
4 sweet peppers
4 tomatoes
2 zucchinis
Chili
Thyme
Olive Oil
Salt

PREPARATION

Bring the salted and oiled water to the boil, gradually pour the flour into the pan, stirring constantly for approx. 35 minutes or until the mixture becomes thick. Then pour the polenta on a plate for cooling.

At the same time stir the onions, half shred into pieces, half cut into rings, in oil in a pan. After 2-4 minutes add the desired amount of thyme and chili. After that add the rough-cut tomatoes, the sweet peppers and the zucchinis. Close the lid and let it cook at low heat for about 15-20 minutes. Add salt, stir and serve with some slices of polenta.