



WHITE CORN POLENTA  
with  
PARMESAN & FRESH HERB

*Trefethen*

# WHITE CORN POLENTA *with* PARMESAN & FRESH HERB



## INGREDIENTS

2 cups beef, chicken, or vegetable broth  
1 cup heavy cream  
1 cup whole milk  
1 cup Anson Mills white polenta (yellow polenta may be substituted)  
1/2 cup Parmigiano-Reggiano cheese, freshly grated plus extra for serving  
1 Tbsp fresh thyme, finely chopped  
1/2 Tbsp fresh sage, finely chopped  
salt and black pepper to taste  
2 Tbsp unsalted butter  
1/2 cup mascarpone cheese  
salt and pepper

## PROCEDURE

1. Add the stock, cream, milk, and salt and pepper to a saucepan over medium-high heat and bring to a boil.
2. Slowly pour the polenta into the hot liquid, whisking briskly to prevent clumping. Reduce the heat to low and continue whisking for about 10 minutes and cook until the liquid is absorbed.
3. Add the herbs, cheese, and butter to the saucepan, stirring gently until incorporated.
4. Serve polenta warm as a side dish, top with roasted mushrooms as an entrée, or pour onto a lined cookie sheet and allow to cool and firm. You can then cut the cooled polenta into any shape you desire and sear or roast in the oven.

## TREFETHEN WINE PAIRING

***The Cowgirl and The Pilot Merlot:** Ripe plum, cherry, and red currant aromas are complemented by elegant undertones of bay leaf and cedar. The palate is layered with juicy red fruit flavors, fresh herbs, and cracked pepper with lush tannins and bright acidity.*