



ANSON MILLS

Soft Fine Polenta

Yield

About 3½ cups

Time

About 40 minutes

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed 2½-quart saucepan (preferably one with flared sides), a wooden spoon, and a whisk.

Ingredients

1 cup (6 ounces) Anson Mills Artisan Handmade Fine Yellow Polenta or Artisan Handmade Fine White Polenta
Spring or filtered water
1 teaspoon fine sea salt
½ teaspoon freshly ground black pepper
2 tablespoons unsalted butter
3 tablespoons finely grated Parmesan Reggiano

Directions

Place the polenta and 3½ cups of water in a heavy-bottomed 2½-quart saucepan (preferably one with flared sides) and stir to combine. Set the pan over medium-high heat and bring to a simmer, stirring constantly with a wooden spoon, until the first starch takes hold, 5 to 8 minutes. Reduce the heat to the lowest setting and cook with the pot lid slightly ajar, stirring frequently, until the grains are soft and hold their shape on a spoon, about 35 minutes. Whisk in the salt, pepper, butter, and Parmesan. Serve hot with your choice of garnishes. (To keep the polenta hot for up to 30 minutes before serving, transfer it to a bowl, cover, and set the bowl over a saucepan of barely simmering water. If necessary, thin the polenta with hot water before serving.)