

Creamy Polenta

Cuisine: **Italian**
Food category: **Side dishes**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

1

 Steaming

 Termination by time

 00:40
hh:mm

 99 °C

 50 %



Ingredients - number of portions - 8		
Name	Value	Unit
semolina polenta	360	g
voda	1	l
Whole milk lukewarm	1	l
parmezán	60	g
mascarpone	70	g

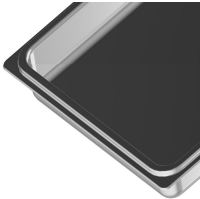
Nutrition and allergens	
Allergens: Milk Minerals: Calcium, Phosphorus Vitamins: A, B12	
Nutritional value of one portion	Value
Energy	223.4 kJ
Carbohydrate	35.2 g
Fat	6.2 g
Protein	6.7 g
Water	0.2 g

Directions

Mix the polenta, water, and milk in a gastro pan and place in the oven.

After cooking, add the cheeses.

Recommended accessories



GN container Stainless steel full