

Creamy Polenta

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5 from 9 votes

Creamy polenta uses just 4 ingredients and is the perfect velvety base for braised meat, ragus, and stews.

Prep Time	Cook Time	Total Time
5 mins	55 mins	1 hr

Course: Side Dish Cuisine: Italian Servings: 4
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Ingredients

- 1 cup (160g) polenta
- 5 cups (1.2kg) water
- 1 cup (90g) grated Parmigiano Reggiano plus more to taste
- 4 tablespoons (56g) unsalted butter
- salt to taste

Instructions

1. Bring a deep pot filled with 5 cups of water to boil.
2. Once boiling whisk in the polenta and stir frequently. Once the polenta starts splattering, lower the heat to medium-low and cover, leaving the lid partially cracked open.
3. Continue to cook at moderate heat, stirring every so often while wiping down the sides of the pot, until the polenta is completely smooth and no longer gritty (about 50-60 minutes).
4. If the polenta becomes too thick, add more water, about a 1/2 cup at a time, and stir until creamy.
5. Remove the pot from the heat and mix in the butter and cheese. Season with salt and more cheese to taste and serve. Enjoy!

Notes

- 5 to 1 volume of water/polenta is recommended over the traditional 4/1 ratio. Even still, you might have to add more water before serving if it starts to thicken too much.
- This recipe easily scales.
- Leftovers can be saved for up to 3 days in the fridge and can be reheated on the stovetop with more water to loosen it up.