

# *Fried Polenta*

## *Ingredients*

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- *About 2 cups yellow cornmeal*
- *Water*
- *Pinch of salt*
- *Cracked pepper*
- *Olive oil*
- *Half and half cream*
- *3 Tbs butter*
- *1/2 cup parmesan cheese*

## *How To Prepare*

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Boil 3 parts water for 1 part of cornmeal. Mix in cornmeal. When it thickens a little, add in butter and cheese. Remove from heat and add a splash of olive oil and cream. Crack fresh pepper, then mix. Let it cool down. Fill frying pan with about 1/4" of olive oil and heat up. Using a large melon baller, scoop out mounds of the polenta (about half of the size of a baseball) onto a countertop. Coat a metal spatula with olive oil, then scoop one ball at a time into the boiling oil, using a baker's knife to slide them off the spatula. When their shape is firm from frying, using the spatula and baker's knife to flip them over. When done frying, place them on a plate. Serve with olive oil, parmesan, and a crack of pepper.



*Bon Appétit!*