

# Creamy Parmesan Polenta

**Serves: 4-6**

## **Ingredients:**

750ml milk  
750ml water  
350g yellow polenta  
100g parmesan cheese  
50g butter  
Sea salt

## **Equipment:**

Basic toolbox, medium saucepan, parmesan cheese grater, whisk, wooden spoon, cartouche

## **Method:**

1. Measure milk and water into the medium saucepan.
2. Place on stove burner on medium heat and bring to the boil.
3. While you are waiting for the water to boil...  
Weigh the parmesan cheese and using the special grater, grate into a small bowl and set aside.
4. Weigh butter and set aside.
5. When the milk/water is boiling add the polenta slowly in a thin stream. Whisk continuously to prevent any lumps forming.
6. Add a good couple of pinches of sea salt.
7. Now use the wooden spoon to stir continuously for about 30-40 mins.
8. When polenta is cooked. Stir through the parmesan and butter.
9. If not serving immediately cover with a cartouche and saucepan lid.
10. Serve immediately.

Enjoy!

**Tasks within two \* \_\_\* means please get an adult to help.**

Recipe reference: created by Jacky Cronin, Wodonga West Primary School