

Cornmeal Cake (Polenta)

Serves 4

1 Small onion chopped
0.5 cup Butter
1 cup Cornmeal
6 cup White beef stock
0.25 cup 36% cream
2 tbsp Chopped chives
1 cup Shredded smoked mozzarella
Salt

1. Sweat onions in butter
2. Add stock, and bring to a boil
3. Add salt to taste (should be slightly over seasoned)
4. Wisk in cornmeal
5. Cook gently, stirring often for 1 hour
6. Mix in cream and chives
7. Pour into 12x9 sheet pan lined with parchment
8. Top with shredded cheese
9. Cool completely, then cut into desired shapes
10. To reheat, cook under broiler until cheese is golden