

Polenta Mascarpone



5 cups water
3 tbsp butter
½ cup heavy cream
½ tsp salt
¼ tsp pepper
1 cup yellow cornmeal
½ cup mascarpone cheese
½ cup parmesan, finely grated

Bring water to a boil in a heavy saucepan. Add butter, cream, salt and pepper. Whisk in the cornmeal and continue to whisk until fully incorporated and free of lumps. Cover and cook over low heat for 30 minutes, stirring frequently. Remove from heat and stir in the mascarpone and parmesan. Serve immediately.