POLENTA WITH SPINACH, PEAS & PARMESAN

INGREDIENTS

4 cups water
4 cups milk
sea salt
2 cups polenta
5 cups fresh spinach leaves, washed, dried, roughly chopped or torn
1 cup fontina cheese
¼ teaspoon grated nutmeg
2 cups green peas, cooked
¼ cup grated parmesan
parchment or butcher paper (or use a large serving platter)

METHOD

In a large, heavy saucepan, combine water, milk, and salt. Bring to a boil over high heat, and then reduce the heat to medium. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn’t scorch. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy, 15 to 20 minutes. Remove from the heat and stir in the spinach, fontina, and nutmeg.

Line a table with parchment paper and pour the polenta onto the table, down the center. Top with cooked peas and parmesan cheese.