

# 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.