

Chef Feker's Tarragon Parmesan Polenta

Serves 6

Ingredients

1 cup corn meal (Italian polenta preferred)
½ cup grated Parmesan
¼ lb fresh tarragon leaves
3 cups half and half
¼ cup onion, diced
4 cloves garlic, minced
4 Tbsps butter at room temperature
4 Tbsps Extra Virgin Olive Oil
Salt and white pepper, to taste

Directions

In a large saucepan with a heavy bottom and tall sides, heat butter over medium heat.

Add onions, garlic and tarragon. Cook until onions are translucent and soft. Add half and half and bring to a simmer. Season with salt and pepper to your desired taste.

Once mixture is ready to boil, whisk in corn meal/Italian polenta a little at a time to prevent formation of lumps.

Once whisking is done, scrape sides with spatula, cover and simmer at low heat for at least 10 minutes, stirring and scraping the bottom frequently.

Turn off heat and whisk in cheese and olive oil, cover and let rest for 10 minutes. Mix again and serve.



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