QimiQ

CREAM POLENTA



QimiQ BENEFITS

- Problem-free reheating possible
- Enhances the natural taste of added ingredients





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INGREDIENTS FOR 10 PORTIONS

1 small	Onion(s), finely chopped
1 tbsp	Butter
750 ml	Chicken stock
250 g	QimiQ Classic, chilled
	Salt and pepper
	Ground nutmeg
250 g	Polenta [maize semolina], fine

METHOD

- 1. For the polenta, preheat the oven to 180°C.
- 2. Fry the onion in butter. Douse with water, add the QimiQ Classic and season to taste.
- 3. Add the polenta, mix well and cover with a lid. Bake for approx. 20 minutes.