

Polenta con Taleggio

Ingredients

- salt
- 1 sprig of rosemary or 1/2 tsp dried rosemary (optional)
- 1 spring of thyme or 1/2 tsp dried thyme(optional)
- 1 cup polenta
- 1 - 2 Tbsp butter, room temperature
- 6 oz Taleggio cheese, cut into small cubes

Directions

Bring 3 cups of salted water to boil in a medium saucepan over medium-high heat. Add the optional rosemary and/or thyme. Once the water is boiling, slowly stir in the polenta. Lower heat to low and cook, stirring frequently, until it's creamy - about 4 to 5 minutes.

Transfer the polenta to a serving dish. Add the butter and cheese and mix until melted. Serve.