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Polenta-Pesto Torta

By Susie Iventosch



Polenta torta Photo Susie Iventosch

(Serves 6-8 as a side dish, 4-5 as a main course)

INGREDIENTS

- 1 1/4 cups water
- 1 1/4 cups chicken broth
- 1 1/4 cup half & half or milk
- 1 cup yellow cornmeal
- 1/2 cup crumbled blue cheese (can use Gorgonzola or goat cheese)
- 1/2 teaspoon hot sauce
- 1 cup prepared pesto (or make your own-even better!)
- 3/4 cup sundried tomatoes, drained and cut into julienne strips
- 1/2 cup grated Parmesan cheese

DIRECTIONS

In a large pot, heat all three liquids until boiling. Slowly, add cornmeal in a steady stream, all the while stirring with a wire whisk. When corn meal is absorbed and mixture is smooth, add blue cheese and hot sauce and stir just until cheese is melted.

Remove from heat and immediately pour half of the polenta mixture into the bottom of your serving dish, casserole or spring form pan. Smooth out. Spread half of the pesto over the top and arrange half of the sundried tomatoes on top of pesto.

As quickly as possible, spoon remaining polenta over the sundried tomatoes and smooth out with a rubber or offset spatula. Repeat process of spreading pesto and arranging sundried tomatoes on top. Sprinkle with freshly grated Parmesan cheese.

Cool to room temperature and allow polenta to set up. When ready to serve, reheat in microwave or oven until hot and serve. Can make up to two days ahead, but cover with plastic wrap and refrigerate until ready to use.



Polenta, arugula, and goat cheese torta Photo Susie Iventosch

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