



Polenta in Sachetto Cotone

La Grande Ruota

Type	Various
Origin	Culinaria, Diversi Culinaria
Producer	La Grande Ruota Piemonte
Contents	500 gr
Article no	81609909

Comments

Polenta is a solid porridge that is usually made from corn grits. It is an integral part of the cooking tradition in northern Italy, in Provence, as well as in parts of Switzerland, Austria, Romania, Moldova and also in the Balkans. In Italy, polenta is mainly served as a primo (first course) like pasta. A traditional way of preparing it is to pour cold milk over the diced polenta; or with melted butter and parmesan; Finally – as with the pasta – serve them with a tomato sauce.