



ALL'OPERA IN TRENTINO DAL 1870

## POLENTA WITH SAUSAGE SAUCE



### INGREDIENTS

Serves 4 friends

350 g coarse yellow cornmeal for polenta  
1.5 L water  
300 g sausage  
1 sprig of rosemary  
1 small onion  
1 tablespoon of olive oil  
50 ml full-bodied red wine  
250 ml tomato sauce  
Salt  
Pepper  
Grated cheese

### PREPARATION

Bring the salted water to the boil, gradually pour the cornmeal into the pan, stirring constantly for approx. 35 minutes or until the mixture becomes thick. Then turn it out onto a tray.

Fry the chopped onion in a frying pan, add the crumbled sausage, chopped rosemary, freshly ground pepper and the wine. Add the tomato sauce, season with salt and cook for approx. 20 minutes over a low heat.

Serve the polenta with the sauce in the centre and sprinkle with a heaped spoonful of grated cheese.