



ALL'OPERA IN TRENTINO DAL 1870

## POLENTA TARAGNA



### INGREDIENTS

Serves 6 gourmets

500 g polenta taragna flour  
2.5 L water  
125 g half-fat Trentino cheese,  
chopped up  
Butter  
3-4 sage leaves  
Salt

### PREPARATION

Bring the salted water to the boil, gradually pour the flour into the pan, stirring constantly for approx. 35 minutes or until the mixture becomes thick.

When cooked, stir the cheese into the polenta. Plate up the polenta and season it with sage-infused melted butter.