

## CREAMY CHEESE POLENTA



### **Ingredients (serves 4 people):**

500 g white or yellow flour for polenta

1 tbsp unsalted butter

3 cloves garlic, minced

1 onion, finely chopped

1500 ml of milk

250 g creamy cheese

Salt to taste

Black pepper to taste

Basil leaves to taste

### **Preparation:**

1. For the polenta brown the garlic in the butter.
2. Add onion and fry.
3. Season with salt and black pepper to taste.

4. Add milk and boil for five minutes.
5. Gradually add flour and stir well until thick and cook for about five minutes.
6. Add the creamy cheese.
7. Mix well and turn off.
8. To serve place the polenta in the center of a plate and over it the basil leaves.