

# Mascarpone Cheese Polenta

**Serves**

4

## **Ingredients**

2 cups cold water

2 cups whole milk

1 cup yellow cornmeal ( Polenta)

2 ounces Mascarpone cheese

Salt

Freshly ground black pepper

## **Preparation Instructions**

In a pot, over medium heat, bring the water and milk to a boil. Slowly stir in the polenta. Cook, stirring constantly, for 15 minutes. Stir in the cheese. Stir in enough of the cream for a smooth and creamy texture. season with salt and pepper. remove from the heat and serve immediately.