

Polenta with radicchio and beans

Ingredients for polenta:

Salt and pepper

1 cup medium or fine cornmeal

6 T Butter

Parmesan to sprinkle

Cooking the Polenta:

1. Bring 5 cups of water to a boil in a medium, heavy saucepan over high heat.
2. Add 1 teaspoon of salt.
3. Pour cornmeal slowly into water, stirring with a wire whisk or wooden spoon. Continue stirring as mixture thickens, 2 to 3 minutes.
4. Turn heat to low. Cook for at least 45 minutes, stirring every 10 minutes or so.
5. If the polenta becomes quite thick, thin it with $\frac{1}{2}$ cup water, stir well and continue cooking.
6. Add up to 1 cup more water as necessary, to keep polenta soft enough to stir.
7. After 1 hour put a spoonful on a plate, let it cool, then taste. Grains should be swollen and taste cooked, not raw. Adjust salt and add pepper if you wish.
8. Add 6 tablespoons of butter to the pot and stir well.
9. Sprinkle with Parmesan.

Ingredients for the radicchio:

2 Tbsp olive oil

1 onion chopped

1 clove of garlic finely chopped

3 ounces of pancetta chopped

1 head of radicchio, quartered/ core removed and coarsely shredded.

1 can cannellini beans: drained

Cooking the radicchio/bean mixture:

1. Heat a large, heavy-bottomed, non-stick pot with olive oil.
2. Gently cook finely chopped onion on low heat until soft and translucent.
3. Add garlic and cook until fragrant.
4. Add the pancetta, cook for 2-3 minutes.
5. add the radicchio
6. Cook, stirring frequently until the radicchio is tender to the bite and starting to brown just a bit, about 8 minutes.
7. Add beans and heat until warm, about 5 minutes.

To serve:

Place polenta on a platter and cover with radicchio bean mixture on top. Sprinkle it with some more cheese.

