

Kiwi Organics Cookbook

thyme & gruyère polenta

ingredients

- 3 cups milk, or half milk half chicken stock
- 1 tsp salt
- $\frac{3}{4}$ cup Kiwi Organics polenta
- $\frac{1}{2}$ cup grated gruyère or tasty cheese
- $\frac{1}{2}$ cup cream
- 2 tbsp chopped thyme/basil

Bring the milk, or milk and stock, and salt to scalding point. Gradually sprinkle in the polenta, stirring constantly until the mixture becomes quite thick.

Cook for a further 3 minutes.

Remove from the heat and add the cheese, cream and thyme/basil. Season with salt and pepper and pile into a serving dish.

