



**Kiwi Organics Chef's Choice**

## *Polenta Cookbook*

### baked polenta with asparagus and fontina

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Recipe Courtesy of Italian Cooking and Living  
<http://www.italiancookingandliving.com>

- 8 asparagus spears, trimmed
- 4 slices firm polenta, about 2 inches wide
- 2 teaspoons extra-virgin olive oil
- 4 slices fontina cheese
- Freshly ground pepper
- Salt
- 2 teaspoons white truffle oil (optional)

Preheat oven to 350°. Bring a large pot of water to a boil. Add salt and the asparagus, and cook for 2 minutes. Lightly oil a baking dish, and place the polenta slices in it. Drain the asparagus, and place 2 spears on each piece of polenta. Lay the slices of fontina over each polenta slice, and place the baking dish in the oven.

Bake for 10 minutes or until the cheese is melted. Top with freshly ground pepper. If desired, drizzle each plate with truffle oil.

**Serves 4**

