

Polenta with Gorgonzola

Ingredients

4 C Half and Half
1 C milk
1 cup polenta (yellow cornmeal)
1 1/2 C crumbled Gorgonzola cheese (about 6 ounces)
1/2 C almond slivers, toasted
2 T roasted red bell pepper, chopped, pressed in a sieve with paper towel to remove excess liquid
¼ t freshly grated nutmeg
4 to 5 strips thick bacon, chopped crosswise into 3/16" pieces, then sautéed until crisp and drained
Salt and pepper

Preparation

Bring milk and whipping cream to a light boil in heavy large saucepan over medium heat.

Stir in nutmeg and pepper to taste. Gradually whisk polenta into milk mixture in slow steady stream. Reduce heat to medium-low. Cook polenta until creamy and tender, stirring frequently, about 20 minutes.

Stir in 3 oz of the crumbled gorgonzola.

Season to taste with salt.

Preheat broiler. Transfer cooked polenta to 9-inch-diameter oven-proof dish (I brought a black spring-form pan). Sprinkle remaining Gorgonzola cheese over polenta. Scatter bell pepper pieces on top. Broil until cheese melts. Sprinkle with chopped toasted almonds, then with bacon pieces. Lightly press them in with a spatula.