

Creamy Polenta

Cuisine: **Italian**

Food category: **Side dishes**



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Company: **Retigo**

Program steps

1	Steaming	Termination by time	00:40 hh:mm	99 °C	50 %	
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Ingredients - number of portions - 8

Name	Value	Unit
semolina polenta	360	g
voda	1	l
Whole milk lukewarm	1	l
parmezán	60	g
mascarpone	70	g

Directions

Mix the polenta, water, and milk in a gastro pan and place in the oven.

After cooking, add the cheeses.

Nutrition and allergens

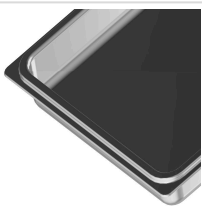
Allergens: Milk

Minerals: Calcium, Phosphorus

Vitamins: A, B12

Nutritional value of one portion	Value
Energy	223.4 kJ
Carbohydrate	35.2 g
Fat	6.2 g
Protein	6.7 g
Water	0.2 g

Recommended accessories



GN container Stainless steel full