

MONTANELLA STUFFED POLENTA *and* TOMATO SALAD

Yield: 6 - 8 servings

method:

- Prepare polenta according to package instructions using chicken stock instead of water. Stir in **GranQueso**[®], pepper and salt.
- Line a small sheet pan with plastic wrap; pour polenta onto pan and spread smooth with a spatula to create a layer approx. ½ inch thick.
- Loosely cover polenta with plastic wrap and refrigerate until firm.
- After polenta has cooled, cut into rounds using a circular cookie cutter.
- To serve, place 1 slice **Montanella** atop a round of polenta and top with a second round of polenta.
- Layer sliced tomatoes aside the stuffed polenta and sprinkle with garlic, shallot, and olive oil. Season with additional salt and pepper to taste and garnish with basil.

ingredients:

- 1 package (approx. 13 ounces) instant polenta
- 6 cups chicken broth
- 4 ounces **GranQueso**[®], grated
- 1 teaspoon black pepper, coarsely ground
- Salt to taste
- 8 ounces **Montanella**, thickly sliced
- 3 medium red tomatoes, sliced
- 3 medium yellow tomatoes, sliced
- 1 tablespoon shallot, finely chopped
- 1 teaspoon garlic, minced
- 1 tablespoon extra virgin olive oil
- Fresh basil for garnish (optional)