



## **POLENTA WITH BURRATA & ROASTED PEPPERS**

**By Caterina Romano's kitchen**

### **INGREDIENTS**

3 cups of water  
2 TSP of kosher salt  
Splash of olive oil  
1 cup of polenta  
¼ cup of soft unsalted butter  
½ cup of parmiggiano Reggiano  
8 small tomatoes  
1 TBSP of granulated sugar  
2 TBSP of balsamic vinegar  
2 sprigs of thyme  
3 heads of garlic  
¼ cup of olive oil  
1 burrata  
3 TBSP of balsamic glaze

### **DIRECTIONS**

1. In a large skillet, bring the water to a boil, add the salt and olive oil.
2. Add the polenta (corn meal) gradually to the water stirring constantly for 5 minutes.
3. Add the butter and mix thoroughly. Season to taste.
4. Add the parmiggiano Reggiano and stir in until well combined. Turn off the heat and adjust for seasoning if needed.
5. In an oven proof pan (12"X8") spread and smooth the surface of the polenta. Refrigerate for 1 hour.
6. Preheat your oven to 350 DF.
7. Place the tomatoes in a baking pan that has been sprinkled with oil. Using a wood skewer poke some holes into the tomatoes this way they will not burst when you bake them.
8. Drizzle the tomatoes with olive oil, kosher salt, black pepper and sugar. Sprinkle balsamic vinegar all over the tomatoes, add sprigs of thyme and bake in oven for 10 minutes.
9. To prepare the garlic, cut down each head of garlic ¼ of the way. Add olive oil to the garlic heads, season with salt & pepper. Roast the garlic at 350 DF for 45 minutes. When done push through the cloves from their skin and place in a jar.
10. Remove the pan with the polenta from the fridge. Using an offset spatula, run it around the pan walls to loosen the polenta.
11. Coat the top of the polenta with olive oil. Turn the pan upside down and drop the polenta on your working surface. Now oil the other side of the polenta. Season to taste.
12. Heat your grill to maximum heat. Using a serrated knife, cut the polenta into 6 portions.
13. Coat your heated grill with olive oil. Place the polenta on the grill and grill for 3 minutes on each side.
14. Place the grilled polenta portions on a wood board or serving dish. Spread some crushed garlic on each polenta portion. Cut your burrata into 6 pieces and place each piece on the polenta. Top with a cooked tomato and sprinkle with balsamic glaze and serve.

**ENJOY THE POLENTA WITH BURRATA & ROASTED TOMATOES**