

WHITE POLENTA WITH CUTTLEFISH INK



Menù Ingredients

Ingredients

to taste fresh cherry tomatoes

to taste butter

1.2 L water

400 g white polenta

Chef: Leonardo Pellacani

Method

Prepare the polenta by boiling the salted water and gradually adding the flour. Stir and cook the polenta until done. Garnish with a knob of butter. Arrange the dishes placing the polenta in the centre and add the Èseppialnero, heated in a pan, on top. Decorate with little chunks of tomato and a parsley leaf.