



Total Locals Club

Recipes for pairing with Total Locals
Club July 2017 Selections

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Polenta Grilata con Spinaci e Rubiola

Makes 4 servings. Pair with 2014 Denier Handal Sagrantino.

Ingredients:

- Olive Oil
- Salt
- 1 Cup Polenta
- 2 lg. cloves of garlic, sliced
- 1 lb. spinach
- ¼ lb. Robiola cheese, sliced thin

Preparation:

Take a round glass baking dish and lightly oil it. Boil 3 Cups water with 1 ½ teaspoons salt. Slowly whisk in 1 cup polenta and keep whisking for about 5 minutes as the polenta thickens. Pour the soft polenta into the baking dish, directly covering it with plastic wrap. Let stand for about 25 minutes.

Heat 2 Tablespoons of olive oil, adding the sliced garlic, browning over medium heat until golden. Add the spinach to wilt. Salt & pepper to taste.

When polenta is set, remove the plastic wrap and slice into wedges.

Grill the polenta over medium high heat for about 5 minutes, slightly charring the wedges. Serve topped with a slice of cheese and a dollop of the hot, wilted spinach to melt the cheese.

