

# Creamy Parmesan-Rosemary Polenta

(serves 4)

## Ingredients

3 cups chicken stock, preferably homemade  
3/4 cup yellow cornmeal, preferably stone-ground  
1 tablespoon kosher salt  
1 teaspoon freshly ground black pepper  
1 cup freshly grated Parmesan cheese  
1 ½ tablespoon rosemary  
1/4 cup creme fraiche  
2 tablespoons (1/4 stick) unsalted butter

## Directions

Place the chicken stock and rosemary in a large saucepan over medium-high heat until the stock comes to a boil. Reduce the heat to medium-low and very slowly whisk in the cornmeal, whisking constantly to make sure there are no lumps. Switch to a wooden spoon, add the salt and pepper, and simmer, stirring almost constantly, for 10 minutes, until thick. Be sure to scrape the bottom of the pan thoroughly while you're stirring. Off the heat, stir in the Parmesan and butter. Taste for seasonings and serve hot.