

## POLENTA BOULDER

All ingredients in this recipe can be found locally, with the exception of the Italian cheese, which could be replaced with a local cheese.

### Ingredients:

#### Polenta

- 12 cups water
- 4 cups polenta
- 2 tsp. salt
- 2 tsp. white pepper
- 1 tsp. nutmeg
- ½ cup butter

#### Filling Mixture

- 3 8oz packages spinach, frozen (If using fresh spinach, squeeze out all the water, and use the equivalent weight)
- 2 lb. Asiago cheese, diced in 1/4 -inch pieces
- 2 eggs
- 2 lb. ricotta
- 1 cup parmigiano
- 2 tsp. salt
- 1 tsp. pepper
- ½ tsp. nutmeg

### Preparation:

Preheat oven to 350 degrees.

Polenta will be made in two batches. One will be chilled to make a firm bottom sheet of polenta and the other will be poured on top of the filling before cooking in the oven.

Spray a 13x9x4-inch pan with non-stick cooking spray and set to the side. In a pot bring half the water to a boil then whisk in half the polenta. Allow to cook for 15 minutes, stirring frequently.

When polenta is cooked (not crunchy), season with 1 tsp. salt, white pepper, ½ tsp. nutmeg and ¼ cup butter. Pour this batch of polenta into the prepared pan and place in refrigerator. Allow to cool for at least one hour or until firm.

When you begin to make the filling, repeat the above cooking process for the other half of the polenta. This time instead of making a firm sheet, you will pour on the top of the filling and bake.

Thaw spinach and remove all water. Then dice the Asiago cheese into ¼-inch pieces. Slightly beat eggs. In a bowl, thoroughly mix all the filling ingredients together.

Remove polenta sheet from the refrigerator. It should be firm to the touch. Transfer this sheet if necessary to a higher rimmed pan (lasagna pan) sprayed with non-stick cooking spray.

Then pour the filling mixture over the polenta sheet, covering it completely. Next pour the prepared polenta over the filling.

Cover with bakers paper and foil and bake at 350 degrees for 25 – 30 minutes or until firm on top. Cool for 10-15 minutes before serving. Serve with Puttanesca sauce. If you are lucky enough to have a pizza oven, bake until crisp!

Due to the lack of humidity in Colorado, place a pan of water in the oven while baking.

For a later meal, cut into portions, wrap and refrigerate.