



Rosemary Polenta

8 c. heavy whipping cream

8 c. water

4 c. polenta

1 bunch rosemary (minced)

3 T garlic

3 T shallot

Salt and pepper

Bring cream and water to a simmer. DO NOT use high heat. Add all other ingredients and cook for 20 minutes stirring intermittently. Once polenta has come together, check your seasoning. Take polenta out of the pot and spread 1/2 inch thick on a sprayed sheet tray. Let cool and cut into triangles.

EXECUTIVE CHEF ben knox

CALIFORNIA CAFE arden fair, co