

Creamy polenta with chives and Lingot d'Argental

Informations

People : 4



Ingredients

- 300 g Lingot d'Argental
- 250 g polenta (cornmeal)
- 50 ml water
- 50 cl milk
- 1 bay leaf
- 1 clove of garlic
- Grated nutmeg
- 30 g of canned sweetcorn
- Chives

Preparation steps

1. Melt the Lingot cheese in the microwave.
2. In a pan, bring to the boil 50 cl of milk and 50 cl of water, a bay leaf, grated nutmeg, salt, pepper and crushed garlic.
3. Stir in the polenta and the melted cheese.
4. Let cook for a few minutes over a low heat.
5. Stir regularly to prevent the polenta from sticking to the bottom of the pan.
6. Add the sweetcorn, season with salt and pepper and stir well, sprinkle with coarsely chopped chives.

? **Tip:** This dish can be enjoyed with a mixed salad or as a side dish for meat or poultry.