

## **Creamy polenta with chives and Lingot** d'Argental



## **Informations**

People: 4

## **Ingredients**

- 300 g Lingot d'Argental250 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**

- Melt the Lingot cheese in the microwave.
  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.
  Stir in the polenta and the melted cheese.
  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.