

Polenta gratin with Gorgonzola and tomato garlic

Quick facts

Active time: 40 minutes
Total time: 65 minutes
Nutritional value: 523 kcal per person

Ingredients for 4 people

4 dl Milk
4 dl Vegetable stock
150 g Maize semolina / polenta medium fine
400 g Leek
1 Onion, medium
2 Garlic cloves
2 TBSP. Olive oil
400 g Canned tomatoes chopped
50 g Parmesan, grated
200 g Gorgonzola dolce
some Salt
some Pepper

Preparation

- 1) Bring the milk and stock to the boil in a pan. Pour in the polenta, cover and leave on the lowest heat for 20 minutes, stirring occasionally. Then remove from the heat and leave to stand, covered, for a further 10 minutes.
- 2) While the polenta is cooking, prepare the leek, wash and cut into thin rings, peel and finely chop the onion and garlic cloves.
- 3) Heat the olive oil in another pan. Sauté the onions, garlic and leek in the pan for 2 - 3 minutes. Add the canned tomatoes and season everything with pepper and salt. Then cover and simmer gently for about 10 minutes.
- 4) Preheat the oven to 200 degrees and butter the gratin dish.
- 5) Add the Parmesan to the polenta. Mix and season with salt and pepper. Pour about half of the polenta into the prepared baking dish and smooth it out. Put the tomato leeks on top and cut half of the Gorgonzola into pieces and spread over the leeks. Pour the rest of the polenta on top. Also chop the remaining gorgonzola and spread over the polenta.
- 6) Bake the polenta in the preheated oven on the second lowest level for about 25 minutes and then serve hot.