



Polenta au gratin with CAMBOZOLA Black Label, spinach, mushrooms, and almonds

Ingredients for four servings:

100 g CAMBOZOLA Black Label
250 g mushrooms
160 g polenta
150 g spinach (frozen)
60 g almonds
600 ml water
1 tbsp butter
1 tbsp oil
Salt, Pepper



Preparation:

1. Boil 600 ml water with the butter and a bit of salt. Sift in the polenta and stir for approx. 2 min until the mixture is thick and creamy. Then pour the polenta into a baking dish, and smooth it out.
2. Slice the mushrooms and fry them in a pan with a little oil. Season with salt and pepper.
3. Spread the mushrooms, frozen spinach, and almonds over the polenta in the dish. Cut the CAMBOZOLA Black Label into small pieces and spread on top. Bake everything together in the oven for approx. 15 min.

Preparation time: approx. 45 minutes.

Per serving approx. 1420 kJ, 338 kcal, protein: 12.5 g, fat: 28 g, carbohydrates: 9.5 g

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