



## Chef Feker's Goat Cheese Polenta

### Ingredients

- 3 tablespoons unsalted butter
- 4 cups 2% milk
- 1 cup Fine ground Semolina (or cornmeal)
- 1 cup Goat cheese
- Salt and White pepper to taste

### Directions

1. In a medium-size pot sweat the onion over medium heat until the onion is translucent.
2. Add the milk. Bring the milk to a low simmer. Season with salt and white pepper.
3. While whisking constantly, add the semolina in a slow, steady stream. When the semolina is totally incorporated, whisk/fold for 2 more minutes then remove from the heat.
4. Whisk in the goat cheese. Cover and let sit 10 minutes.
5. Garnished with extra virgin olive oil and enjoy.