

# Polenta Terrine

## Ingredients

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4 c Water  
1 1/2 t Salt  
1 1/3 c Polenta (coarse cornmeal)  
1/4 t Chili Flakes  
1/2 c Parmesan  
1 T Olive Oil  
1/4 t Ground Black Pepper  
1/2 c Pesto  
1/2 c Sun-Dried Tomatoes (pureed)  
4 oz Goat Cheese (softened)

## Instructions

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- 1.To make the polenta, bring water to a boil in a medium pot. Add salt. While water is boiling, slowly add polenta in a steady stream, whisking constantly. Add chili flakes, cheese, olive oil and pepper. Lower heat and simmer until thickened and pulling away from the sides. If bubbling, lower the heat. Stir occasionally. This should take 12-15 minutes.
- 2.Grease a 9" loaf pan with nonstick spray. Working quickly, pour 1/4 of the polenta into the bottom of the pan and spread evenly. Spread pesto on top. If the polenta gets too thick, dip the spatula with hot water before spreading.
- 3.Spread next 1/4 of polenta on top. Sprinkle goat cheese on top.
- 4.Spread next 1/4 of polenta on top. Spread

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sun-dried tomato and then top with remaining polenta.

5. Cool and cover with plastic wrap. Keep in the fridge until ready to use. Can be made 2 days ahead.

6. To serve, heat oven to 375°F. Warm in the oven for 25 minutes. Turn out and slice.