

# Roasted Garlic Polenta with Mascarpone

## Ingredients

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3 Garlic Heads (halved crosswise)  
2 T Olive Oil  
0 ds Sea Salt  
3 1/2 c Chicken Broth  
2 c Milk  
1 1/2 c Polenta  
1/3 c Mascarpone Cheese  
1 T Unsalted Butter  
0 ds Ground Black Pepper

## Instructions

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1.Preheat oven to 400 degrees. Place garlic halves, cut side up, in a shallow baking dish. Brush each half with olive oil and season with salt. Cover dish tightly with foil and transfer to the oven. Roast garlic until golden and soft, 45-50 minutes. Remove dish from oven, uncover, and wait until garlic is cool. Squeeze garlic cloves in a small bowl. Mash garlic into a paste; set aside.

2.In medium saucepan set over medium-high heat, add broth and milk; bring to a boil. While whisking vigorously, slowly pour polenta into boiling mixture. Reduce heat to maintain a simmer. Cook polenta, stirring occasionally, until grains are tender, according to package directions.

3.Remove saucepan from heat and stir in

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mascarpone, butter, and garlic paste. Taste and adjust seasoning with salt and pepper. Serve warm.