

# SOFT HERB POLENTA

## Ingredients

5 cups veg stock

1 tsp salt

1 cup polenta

½ cup loose packed herbs

50g butter

## What to do:

1. Bring stock to boil in tall, large pot.
2. Add salt to pot.
3. Prepare herbs. Wash, pick and finely chop all herbs.
4. Sprinkle polenta into simmering stock whilst whisking out any lumps.
5. Add herbs and whisk or stir simmering polenta keeping from burning or sticking.
6. When polenta is soft and smooth, taste for graininess, add butter and season.
7. Serve on sharing bowls.