

## **BUCKWHEAT POLENTA AND BAGNA GRISA(GREY SAUCE)**

*INGREDIENTS for polenta:*

3 KILOS OF PEELED POTATOES

200 gr buckwheat flour

200 gr white flour

100 gr butter

*INSTRUCTIONS:*

Boil the potatoes in salted water , drain the water and squash them.

Add the butter stirring.

Add slowly the two flours and mix well until the polenta come off the pan.

*INGREDIENTS FOR THE BAGNA GRISA(GREY SAUCE):*

ONE ONION

100 GR OF BUTTER

3 OR 4 GLASSES OF FAT MILK(WITH THE CREAM)

SOME PIECES OF MATURE CHEESE

PEPPER

*INSTRUCTIONS:*

Chop finely the onion and fry it in some butter.

Add the milk and let evaporate for few minutes.

Add the mature cheese and pepper.

Cook for about ten minutes until the cheese is completely melted.

Put on top of polenta and serve.



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