



## PEACH AND PEAR POLENTA WITH NUTELLA®

Breakfast | Breakfast | Autumn | Banqueting

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**Yields: 12 servings**

**Portion: 1/2 cup**

### INGREDIENTS

- 1 ¾ cups Yellow polenta
- 7 ½ cups Low fat milk
- 1 ½ tsp. Salt
- 1 tbsp. Butter, unsalted
- 1 oz. Peach puree
- 1 ea. Pear, chopped and sliced for garnish
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- 6 oz. Nutella®
- \* Powdered sugar, optional

### Method:

Place the first 4 ingredients into a saucepan, add the water and bring to a boil. Add in polenta and stir. Cover pot with lid for 5 minutes and simmer. Remove cover, fold in peach puree, chopped peach, chopped pears and stir until incorporated. Serve warm in a ramekin or a bowl. Garnish the top with sliced pears and peaches and drizzle with ½ oz. of Nutella®. Dust lightly with powdered sugar if desired.