

Blue Cheese Polenta

By Marcel Kauer

Ingredients:

1 cup polenta
1 cup whipping cream
2/3 cup good quality blue cheese – Moonstruck Beddis Cheese
gorgonzola or stilton
4 cups chicken broth
salt and pepper

Method:

In a medium saucepan bring the chicken stock and whipped cream gently to the boil. Add the Polenta and stir until quite thick and creamy. Stir in the blue cheese and season with salt and pepper to taste.

To serve, cut each lamb rack into individual servings. One bone per chop. Arrange a layer of blue cheese Polenta on each plate, top with roasted lamb and drizzle with grainy mustard sauce. Garnish with fresh rosemary. Serve with seasonal vegetables such as wilted kale.

**From: *Hastings House Country Estate*
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