














# Sweet Corn & Spinach Pudding

Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  ½ cup Onions (diced)
-  1 tbsp. Butter
-  ½ tbsp. Thyme (fresh picked then chopped fine)
-  2 cups Fresh corn kernels cut from the cobb
-  ½ gallon Milk
-  1 quart Half & Half
-  1 quart Water
-  1 pound Polenta (ROLAND, raw but par cooked)
-  ¼ cup Yellow Corn Flour
-  2 tbsp. Salt
-  2 tbsp. Sugar
-  1/3 cup Parmesan Cheese
-  SPINACH (ADD AS DESIRED)



## Directions

1. Sauté onions with butter in a heavy bottom pot. Add corn kernels and Saute a few minutes.
2. Add milk, water, and half & half.
3. Mix the polenta and corn flour together dry and set aside.
4. Bring just to a boil and whisk in cheese, salt, pepper, sugar, then the polenta/corn flour mixture in a steady stream. Keep whisking to ensure a smooth mixture.
5. Turn stove off and whip a little longer to keep smooth as it thickens.
6. Taste to adjust flavors, if necessary.

