

Baccala

1 Fillet	Salted Cod
1 Cup	Whole Milk
3 Cloves	Garlic
1	Bay Leaf
6 Large	Yukon Gold Potatoes, Peeled Diced and Boiled until Tender
	Extra Virgin Olive Oil
	Kosher Salt
	Fresh Ground Pepper

Make the baccalà: Soak salted cod in water for 24 hours. Change water, and soak for another 24 hours. (Change water more often if possible.) Discard water. Heat fish, three cloves of garlic and the bay leaf in 1 cup milk for about 10 minutes in a skillet. Put salted cod, milk and potatoes in the bowl of a food processor. Drizzle in olive oil until it achieves a mashed potato type consistency. Add salt and freshly ground pepper to taste.

Grits

2 Tablespoons	Extra Virgin Olive Oil
1 Large	Onion / Small Dice
1 Large	Garlic Clove / Finely Chopped
2 Teaspoons	Kosher Salt
1 Teaspoon	Fresh Ground Pepper
1 Cup	Dry White Wine
3 Cups	Chicken Stock
2 Cups	Stone Ground Grits
	Cream
1/2 to 1 Cup	Parmigiano - Reggiano or Grana

Make the polenta: Place deep, heavy-bottomed pot over medium heat. Add olive oil. When oil is hot, add onions and garlic, and cook slowly until translucent. Add salt and pepper. Add wine and stock. Bring to a slow boil. Gradually add cornmeal to hot liquid, whisking constantly at first, then as the mixture thickens, stirring with a large wooden spoon. Reduce heat to low so that it is no longer bubbling. Stir for about 20 to 30 minutes until thickened. Add more liquid if necessary, either stock or cream. When finished, stir in cheese. Mixture should be creamy but not loose. Preheat the oven to 400°. Spread polenta on a baking sheet until it's 1/2-inch-thick. Using a round cookie cutter, cut out 6 rounds (reserve the rest of the polenta for another use). Cook rounds on another baking sheet for about 10 minutes, just until the outside of the polenta is crispy; set aside.

Moscato Sauce

3 Ounces Moscato
1 Tablespoon Unsalted Butter

Bring Moscato to a boil in a skillet. Stir in butter until it emulsifies.

To Assemble

Arrange 1 polenta round on the plate. Cover with a layer of baccalà. Repeat with two more layers of polenta and baccalà. Pour Moscato sauce of the top.