Polenta Parmesan

Chips

double recipe

1. Bring the Vegetable Stock and Water to the boil, add Polenta and stir; continue stirring for five to ten minutes until smooth. Add in salt and parmesan, take off the heat and stir. Add cheese.

Pour into a shallow lined 20 centimetre x 20 centimetre tray, allow to set. Cut into three-centimetre square size pieces.

2. Preheat oven to 200C. Place in oven for 10-15min til set.

3. Place Extra Virgin Olive Oil in a medium fry pan 1.5 centimetres deep. Heat to 190C. Fry the polenta in batches until each side is golden, then remove from the oil and place onto kitchen towel. Place in preheated oven and bake for three minutes.

4. Place the rosemary sprig into the oil and fry for two minutes, remove and set aside. Serve with a drizzle of Extra Virgin Olive Oil and the rosemary.

INGREDIENTS

2 cup Vegetable Stock
2 cup water
1 cup coarse polenta
1/3 cup parmesan grated (or tasty)
5 sprigs rosemary
1 tbspn Extra Virgin Olive Oil

or enough to drizzle