

Fried Crispy Polenta with Rosemary + Salt.

- 1 x firm polenta batch (see over)
- handful of grated parmesan
- salt
- ground black pepper
- 2 handfuls of polenta grains (raw)
- 1 handful of fresh rosemary, chopped.
- sunflower oil, for frying

- * Make your polenta and when you remove it from the heat, stir in parmesan + season to taste.
- * Spread out onto an oiled tray + put in fridge to cool + set. (2.5cm thick)
- * Once set, cut into large thumb size pieces. Dust all the pieces with polenta grains
- * Place a deep ^{saucepan} ~~pan~~ on a high heat and add sunflower oil for a deep-fry.
- * Put a handful of polenta pieces into a small sieve + lower into the oil. They should bubble away + start cooking. If not, your oil is not hot enough. They should take about 4 mins or until golden. Add some rosemary for last 20 seconds
- * Remove polenta + rosemary + put onto some paper towel to drain.
- * Repeat in batches until all done
- * Season with salt + serve.