

## Double Recipe double recipe

polenta and rosemary bread with fresh sweet corn

makes 16 small slices

from the garden

Sweetcorn, rosemary, eggs

\*\*this bread makes a great snack and is good fresh from the oven or toasted. It can also be baked in a shallow tin such as a Swiss roll tin so that the squares are thinner and then topped with a slice of tomato or roasted and peeled pepper. The baking time for the thinner slice will be 10 minutes less

Equipment

Measuring spoons, cups, bowls, pastry brush, 20cm square baking dish, pencil, baking paper, scissors, scales, grater, chopping board, knives, fork, whisk, wooden spoon, skewer, wire rack

Ingredients

1 tablespoon extra virgin olive oil

60g parmesan

¼ cup cream

2 cobs sweetcorn

2 cups coarse polenta

2 teaspoons salt

1 teaspoon bicarb soda

6 stalks rosemary

2 cups buttermilk

3 eggs

½ cup ricotta (or increase buttermilk by ½ a cup more)

Method

Preheat the oven to 180 degrees C. measure the oil into a small bowl, then use the pastry brush to lightly grease the base and sides of the dish. Place the dish on a sheet of baking paper and trace the outline with a pencil. Lift off the tin and cut out the shape then place the paper in the dish.

Weigh the cheese then grate it. Combine the cheese with the cream in a small bowl.

Set out the chopping board and knives. Stand the cobs on the board and using the fork, rake the kernels to split the skins.

@@@Cut the kernels from the cob

Put polenta, salt, bicarb soda into a large bowl and mix well. Add the kernels to this mixture

Strip the needles of rosemary from the stalks and chop finely. Put the rosemary, buttermilk and eggs into the medium bowl and whisk well. Make a well in the polenta and tip in the buttermilk/egg mixture. Use the wooden spoon to mix well and form a batter

\* instead of sweetcorn  
add 2 cups of  
grated zucchini.

\* replace parmesan  
with tasty cheese

\* have ½ polenta  
½ flour.