

Polenta chips



TO PREP

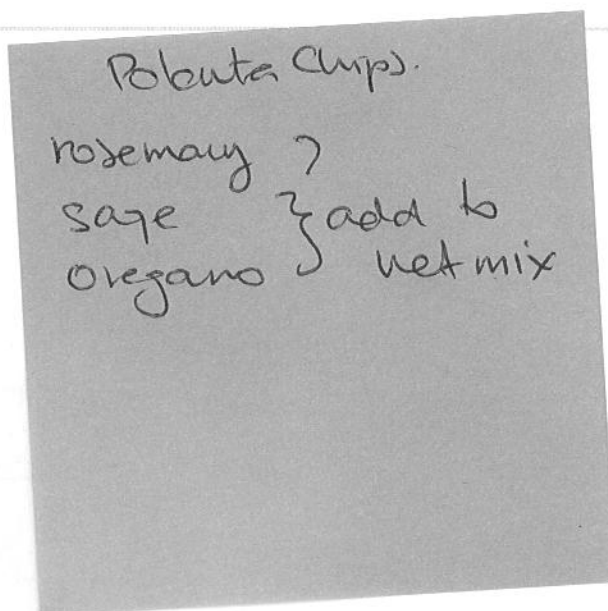
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TO COOK

0:40

SERVINGS

4



Move over potato chips, these golden polenta chips are the new flavour sensation in town.

Ingredients

- Olive oil, to grease
- 2L (8 cups) Campbell's Real Stock Vegetable
- 1 x 500g pkt instant polenta (cornmeal)
- 70g (1 cup) finely grated parmesan
- Vegetable oil, to deep-fry
- 1 tablespoon finely chopped fresh rosemary
- Sea salt flakes & freshly ground black pepper

coles i Looks like your closest store is **Coles Central Melbourne Central, 3000.**

Rosemary Sleeved 1 bunch

\$3.00 per 1ea



Grated Parmesan Cheese 125g

\$26.32 per 1kg



i Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

i Prices accurate as at: 17/11/2016

Method

1. Brush two 22 x 30cm baking pans with olive oil to lightly grease.
2. Bring the stock to the boil in a large heavy-based saucepan over medium-high heat. Use a balloon whisk to stir the stock. Gradually add the polenta in a thin steady stream, whisking constantly until all the polenta is incorporated into the stock. Reduce heat to medium and cook, stirring constantly with a wooden spoon, for 2 minutes or until mixture thickens and polenta is soft. Remove from heat and stir in the parmesan.
3. Pour the polenta evenly over the bases of the prepared pans and use the back of a spoon to smooth the surface. Cover with non-stick baking paper and set aside to cool. Place in the fridge for 4 hours or overnight to set.
4. Turn polenta onto a clean work surface. Use a sharp knife to cut off the curved edges. Cut lengthways into 2cm strips. Cut each strip into 8cm-long pieces.
5. Add enough oil to a large heavy-based saucepan to reach a depth of 6cm. Heat to 180C over high heat (when oil is ready a cube of bread will turn golden brown in 15 seconds). Add one-sixth of the polenta chips and deep-fry for 5 minutes or until golden brown. Use a slotted spoon to transfer chips to a plate lined with paper towel. Repeat, in 5 more batches, with the remaining polenta chips, reheating oil between batches.
5. Transfer polenta chips to a serving platter. Sprinkle with rosemary and season with sea salt flakes and pepper. Serve immediately.

Ratings & Comments

4.5 janecj added this comment at 01:39pm Mon 8th September, 2014

These were great - a little salty for my liking (probably the stock I chose) but that's easily fixed. My guests told me they were better than restaurant ones so that's a good sign. I shallow-fried them in olive oil and they were beautiful - a little 'rustic' looking for a first attempt cooking with polenta, but overall very successful.

4.5 drestadog added this comment at 07:29pm Thu 23rd January, 2014

They were great tasting! I took other commenter's advice & baked. I also used Chicken stock instead of Vegetable stock. I did use some of my duck fat for the chips to cook in.

5 Maxxi added this comment at 08:04pm Mon 10th June, 2013

They are better than good

4.5 rapgirl7 added this comment at 12:50pm Mon 11th June, 2012

I'm not a great one for deep frying and at the time I cooked these I had an oven full of other things baking. I do however have a really large heavy cast iron griddle. I sprayed oil all over to season it and cooked the chips on that. They were wonderful. My vegetable stock was well seasoned with lots of celery and freshly cracked pepper, so the chips didn't need condiments when they were cooked up. My teenagers have requested them instead of traditional chips from now on - that's a gauge of how well received they were.

5 pprubens added this comment at 05:16pm Fri 27th April, 2012

"Kate Morris"s idea of baking, at 200 for 45 minutes works very well. thank you. Also a mix of fresh, garlic chives, thyme & grated parmesan makes a wonderful variation.*