

Herbed Polenta Chips

Bialik College Kitchen Garden Program



Ingredients:

- 2 cups vegetable stock
- 1 cup instant polenta
- 1 cup finely grated parmesan
- 20g butter
- 1 small handful mixed herbs from the garden
- salt/pepper
- 180g ricotta
- olive oil

Equipment:

- chopping board
- knife
- metric measuring spoons/cups
- small bowl
- medium saucepan
- whisk
- mixing spoon
- grater
- baking tray
- tongs
- square tin 20cm x 20cm

Method:

1. Preheat oven to 180C.
2. Bring stock to the boil and add polenta gradually, whisking continuously for 2-3 minutes.
3. Remove from heat and stir through the parmesan, butter, mixed herbs, salt & pepper.
4. Cool for 10 minutes. Add ricotta and fold until combined.
5. Spoon and press polenta into a lightly greased tin and refrigerate for 20 minutes or until set.
6. Remove the set polenta from tin and slice into 30 pieces.
7. Pour a little olive oil onto a plate.

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8. Roll polenta chips lightly in the olive oil and place on a greased baking tray.
9. Bake the polenta chips for 20 minutes or until golden and crispy.