



Polenta Chips

INGREDIENTS

- 400ml Vegetable Stock
- 150g Instant Polenta (plus extra for dusting)
- 40g Parmesan Cheese (plus extra to serve)
- 2 Tsp Dried oregano
- Canola Oil (for frying)
- Truffle Oil (to serve)



Serves: 4



Prep Time: 5 min



Cooking Time: 15 min

METHOD

1. Bring the stock to the boil and slowly whisk in the polenta, stirring constantly. Add a pinch of sea salt.
2. After a few minutes and once thickened add in the finely grated Parmesan and oregano, stir to combine.
3. Pour into lined 20cm square tin and pop in the fridge to chill and firm up, about 1 hour.
4. Preheat deep frying oil to 180°C.
5. Cut the chilled polenta into chips and coat with the extra polenta.
6. Gently place small batches into the preheated deep frying oil. Fry each batch until golden brown and crispy. Remove from the oil and transfer to a plate lined with paper towels to cool for at least 5 minutes.
7. Serve the hot polenta chips with some extra Parmesan grated on top and drizzle with truffle oil.

Special Notes: You can also bake these chips in the oven, by brushing with olive oil and lightly dusting in polenta flour. Bake in the oven at 220°C with fan until golden and crispy.

You can also make pesto as a dipping sauce or garlic aioli.



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