

03. CRISPY PARMESAN AND CHIVE POLENTA CAKES



Cooking time: 25 minutes Prep time: 15 minutes (plus refrigeration time) Makes: 16

INGREDIENTS

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| 3 cups vegetable stock | 1/2 cup finely chopped fresh basil |
| 1 cup polenta | Cooking oil spray |
| 1/2 cup finely grated parmesan cheese | Bottled salsa |
| 1/2 cup S&W Real Whole Egg Mayonnaise | |

INSTRUCTIONS

1. Grease and line a 18cm x 28cm slice pan.
2. Bring stock to boil in a large saucepan. Sprinkle in polenta, stirring with a wooden spoon.
3. Cook, over a medium heat, stirring, about 5-10 minutes or until polenta pulls away from the sides of the pan.
4. Remove from heat. Stir in cheese, S&W Real Whole Egg Mayonnaise and basil.
5. Spoon polenta into prepared pan. Spread with a spatula to ensure an even thickness (alternatively, use a damp hand to pat the mixture down).
6. Refrigerate about 1 hour or until firm.
7. Turn polenta out on to a chopping board. Cut into 16.
8. Place polenta on an oiled oven tray lined with baking paper. Spray with oil.
9. Cook in a very hot oven (240C) for about 10 minutes or until crisp and golden.
10. Serve warm with salsa.

TIPS

- You can prepare the un-baked polenta up to the end of stage 6, two days in advance. Then simply cut into pieces and bake.
- You can vary the size of your polenta pieces, depending on whether you would like to serve them as canapés, a starter or as picnic food.
- The polenta fingers can be cooked on the flat plate of the bbq, and make a great meat alternative for the vegetarians.
- Try adding other herbs instead of basil, such as chopped chives or oregano.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au