



HERB POLENTA



INGREDIENTS

SERVES 6 (30 TASTINGS)

- 1 cup polenta
- 4 cups vegetable stock
- 50g parmesan cheese, grated
- 20g butter
- 60g ricotta
- 1 small handful mixed herbs finely chopped (1/2 large strig rosemary, 5 large sage leaves, Small bunch parsley)
- Salt and pepper
- Olive oil

FROM THE GARDEN

- Sage, Rosemary, Parsley

EQUIPMENT

- Measuring cups / spoons
- Chopping board / knives
- Mixing bowl
- Medium saucepan
- Whisk
- Wooden spoon
- Baking trays
- Baking paper

INSTRUCTIONS

1. Line a large baking tray with baking paper and spray with oil.
2. In a non-stick pot, bring vegetable stock to the boil.
3. Pour polenta slowly into boiling water, whisking constantly until all polenta is stirred in and there are no lumps.
4. Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes. Polenta mixture should still be slightly loose.
5. Cover with a lid and cook for 30 minutes, whisking every 5 mins. When polenta is too thick to whisk, stir with a wooden spoon.
6. Polenta is done when texture is creamy and the individual grains are tender.
7. Remove from the heat and stir through the parmesan, butter, mixed herbs, ricotta and pepper.
8. Using a wet spoon, spoon and press the polenta evenly onto the prepared baking tray and refrigerate until set (approx. 30 mins to 1 hr).

