



HERB POLENTA CHIPS



INGREDIENTS

SERVES 6 (30 TASTINGS)

- Prepared chilled polenta
- Olive oil

FROM THE GARDEN

- Sage, Rosemary, Parsley

EQUIPMENT

- Baking paper
- Baking tray
- Knife
- Pastry brush
- Small bowl

INSTRUCTIONS

1. Preheat oven to 200°C.
2. Grease and line a large baking tray.
3. Remove the set polenta from the chilled tray (keeping it on the baking paper) and slice it into approximately 30 chips.
4. Place some olive oil in a small bowl and using a pastry brush, brush chips all over with olive oil.
5. Arrange the chips in a single layer onto the prepared baking tray (add a little salt and extra rosemary if desired).
6. Bake for 30 mins, or until crisp and golden.

