



polenta chips dusted with parmesan

POLENTA CHIPS

POLENTA FRITTA

MAKES ENOUGH CHIPS FOR 2

100g polenta flour
500ml boiling water
25g grated Parmigiano Reggiano, plus a bit more for sprinkling
Salt and pepper
Light olive oil, for frying

Put the water in a saucepan and gradually pour in the polenta flour, whisking all the time so lumps do not form. Season with salt and pepper. The mixture will thicken quickly. Cook over a low heat for at least 5 minutes, stirring all the time so it doesn't stick.

Remove from the heat, stir in the parmesan, and then pour the polenta into a lightly oiled baking tray in a layer about 1cm thick. Smooth the surface and leave to cool and set. Once the polenta has cooled and set completely, slice it into chips.

Heat a thin layer of oil (enough to cover the polenta chips) in a non-stick pan over a medium heat. Add the polenta pieces a few at a time and fry for several minutes until they form a golden-brown crust on the base. Flip them over and repeat.

Sprinkle the chips with a little grated parmesan and serve with the Pulled Lamb or Venison and Nocino Stew...or just on their own as a snack.