



# Herb Polenta Chips

**Season:** All

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** mixed seasonal herbs

You will need to have a cooled tray of polenta ready for the group to slice and bake. Once this has been placed in the oven, the group will make the mixture for the next class.

## Equipment:

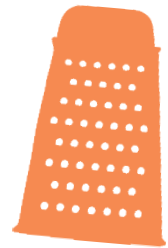
metric measuring scales, cups  
and spoons  
medium saucepan  
clean tea towel  
chopping board  
cook's knife  
grater  
small bowl  
wooden spoon  
whisk  
20 × 30 cm baking tin  
plate  
baking tray  
tongs  
serving platter

## Ingredients:

2 cups vegetable stock  
1 cup instant polenta  
1 cup finely grated parmesan  
20 g butter  
1 small handful of mixed herbs  
(e.g. rosemary, thyme, sage,  
parsley), finely chopped  
salt, to taste  
pepper, to taste  
180 g ricotta  
2 tbsp olive oil, plus extra for greasing

### For the sage salt:

1½ tbsp sea salt flakes  
1 tbsp sage leaves, finely chopped



## What to do:

1. Preheat the oven to 180°C.
2. Bring the stock to boil in the saucepan.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. For the sage salt, place the salt and sage in the bowl and mix to combine. Set aside.
5. Gradually add the polenta to the boiling stock, whisking continuously for 2–3 minutes.
6. Remove it from the heat and stir through the parmesan, butter, mixed herbs, salt and pepper.
7. Allow it to cool for 10 minutes. Add the ricotta and fold until combined.
8. Spoon and press the polenta into a lightly greased tin and refrigerate until set (20 minutes).
9. Remove the set polenta from the tin and slice it into 30 or more thick chips.
10. Pour a little olive oil onto the plate.
11. Roll the polenta chips lightly in the olive oil and place them on a greased baking tray.
12. Bake the polenta chips for 20 minutes or until golden and crispy.
13. Remove onto the serving platter using tongs and serve with the sage salt.