



Herbed Polenta Chips

What to collect	
Ingredients	Equipment
2 cups vegetable stock	chopping board
1 cup instant polenta	knife
1 cup finely grated parmesan	metric measuring spoons/cups
20g butter	small bowl
1 small handful mixed herbs (rosemary, thyme, sage, parsley) finely chopped	medium saucepan
salt/pepper	whisk
180g ricotta	mixing spoon
olive oil	grater
	baking tray
For the sage salt:	tongs
1 ½ tablespoons sea salt flakes	square tin 20cm x 30cm
1 tablespoon sage leaves, finely chopped	

What to do

1. For the sage salt, place salt & sage in a bowl and mix to combine. Set aside.
2. Preheat oven to 180C.
3. Bring stock to the boil and add polenta gradually, whisking continuously for 2-3 minutes.
4. Remove from heat and stir through the parmesan, butter, mixed herbs, salt & pepper.
5. Cool for 10 minutes. Add ricotta and fold until combined.
6. Spoon and press polenta into a lightly greased tin and refrigerate for 20 minutes or until set.
7. Remove the set polenta from tin and slice into 30 pieces.
8. Pour a little olive oil onto a plate.
9. Roll polenta chips lightly in the olive oil and place on a greased baking tray.

- 10. Bake the polenta chips for 20 minutes or until golden and crispy.**
- 11. Serve with sage salt.**