BELAZU

Polenta chips

Polenta chips

INGREDIENTS: SERVES 4

2 tsp Belazu Vegan Pestorissa
160g polenta flour
40g Greek yoghurt
30ml whole milk
60g unsalted butter, diced
40g Italian hard cheese, grated
500ml hot water with vegetable stock
Salt and pepper to taste

METHOD:

1. Mix the yoghurt, pestorissa and milk together and season.
2. Line a tray with parchment paper.
3. Heat 500ml of water with the vegetable stock. Bring to the boil, then slowly pour in the polenta.
4. Reduce the heat to low and cook for 3 minutes, stirring constantly, until the polenta is smooth and thick. Add the butter a few cubes at a time. Add the Italian hard cheese and some salt. Cook for another 5 minutes.
5. Transfer to the tray and use a wet spatula to spread the polenta out evenly. Lay another sheet of baking paper on top and press down lightly.
6. Set aside to cool before transferring to the fridge for 2 hours or overnight.
7. Flip the polenta out of the tray on to a chopping board and cut into chips each measuring approximately 10cm x 2cm.
8. Deep fry the chips for 4 minutes until golden and serve with the pestorissa and yoghurt dip.