

Cheesy Polenta Chips

<p>Equipment:</p> <ul style="list-style-type: none"> 1 large deep baking tray Baking paper Measuring jug Large saucepan Wooden spoon Whisk Chopping board Knife Grater Baking trays (shallow) lined with baking paper 	<p>Ingredients:</p> <ul style="list-style-type: none"> 6 cups chicken stock 2 cups polenta 60g chopped butter 1 cup grated Parmesan cheese (for polenta recipe) 1 cup finely grated Parmesan (to coat chips) Salt and pepper to taste
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What to do:

- Preheat oven to 220°
- Remove pre-prepared polenta from pan and cut into finger sized 'chips'. Allow about 3-4 chips per person.
- Place chips on the lined baking trays, and sprinkle with grated Parmesan. Turn to coat all sides.
- Bake chips for 15 minutes or until golden and crisp.

While the chips are baking, prepare the next batch of Polenta for tomorrow's class.

- Bring 6 cups of chicken stock to the boil in a large, deep saucepan.
- Grease a large, deep baking tray and line base and sides with baking paper.
- Add 2 cups polenta in a thin steady stream, and whisk until the mixture comes to the boil.
- Reduce heat to low; cook, stirring with a long handled whisk or wooden spoon for about 10 minutes until soft and thick.
- Stir in 60g chopped butter and 1 cup grated Parmesan cheese. Season to taste.
- Adjust the consistency with a little extra water if needed.
- Pour the polenta mixture into the baking tray and spread out evenly.
- Cover and store in the fridge to cool and set overnight.