

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:

1. Preheat oven to 220°C
2. Remove pre-prepared polenta from pan and cut into finger sized 'chips'. Allow about 3-4 chips per person.
3. Place chips on the lined baking trays, and sprinkle with grated Parmesan. Turn to coat all sides.
4. 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.

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