

Polenta Chips with whipped Saffy & Herb Salt

{ serves 4 as a side }



Ingredients

Polenta Chips

2 cups chicken stock
1 cup instant polenta
1 cup parmesan cheese, finely grated
25g butter
2 tbsp rosemary, finely chopped
sea salt flakes & cracked black pepper
olive oil

Whipped Saffy

275g jar of Yarra Valley Dairy Saffy, *olive oil drained & reserved*
¾ cup sour cream

Herb Salt

1 tbsp sea salt flakes
½ tsp sage leaves, finely chopped

Fried Sage Leaves

bunch sage leaves
1-2 tbsp olive oil

Method

Place stock in a large saucepan, over a med-high heat bring to the boil. Gradually add the polenta, stirring continuously for 2-3 minutes. Turn down to a med-low heat. Stir in the cheese, butter & herbs. Season with salt & pepper.

Remove from the heat. Pour polenta into a lightly greased 20cm square cake tin. Refrigerate until set.

In a food processor whip Yarra Valley Dairy Saffy & sour cream into a smooth paste. Add salt & pepper to taste. Refrigerate until needed.

In a mortar & pestle grind together sea salt & sage leaves.
Alternatively use a spice grinder or mix by hand.

Heat a small pan on stovetop and drizzle olive oil. Once hot, add sage leaves and fry until leaves are vibrant green & crisp. Drain on paper towel.

Remove polenta from tin & slice into thick chips.

Heat 1cm of oil in a large non stick pan over a high heat.

Add polenta chips & cook in batches for 2-3 minutes each side or until golden.

Serve with the whipped Yarra Valley Dairy Saffy & herb salt. Garnish with fried sage leaves.



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