

Polenta Chips with whipped Persian Fetta, Saffron & 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 Persian Fetta and Saffron

- 275g jar of Yarra Valley Dairy Persian Fetta, olive oil drained & reserved
- 1 generous pinch of quality saffron threads
- $\frac{3}{4}$ cup sour cream

Herb Salt

- 1 tbsp sea salt flakes
- $\frac{1}{2}$ tsp sage leaves, finely chopped

Fried Sage Leaves

- bunch sage leaves
- 1-2 tbsp olive oil

METHOD

1. 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.
2. Turn down to a med-low heat. Stir in the cheese, butter & herbs. Season with salt & pepper.
3. Remove from the heat. Pour polenta into a lightly greased 20cm square cake tin. Refrigerate until set.
4. In a food processor whip Yarra Valley Dairy Persian Fetta, saffron and sour cream into a smooth paste.
5. Add salt & pepper to taste. Refrigerate until needed.
6. In a mortar & pestle grind together sea salt and sage leaves. Alternatively use a spice grinder or mix by hand.
7. Heat a small pan on stovetop and drizzle olive oil. Once hot add sage leaves and fry until leaves are vibrant green & crisp.
8. Drain on paper towel.
9. Remove polenta from tin & slice into thick chips.
10. 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.
11. Serve with the whipped Yarra Valley Dairy Persian Fetta with Saffron. Sprinkle chips with herb salt and garnish with fried sage leaves.

