

POLENTA BISCUITS



USED BRESC PRODUCTS



Roasted garlic puree
325g



Strattu di pomodoro 450g

INGREDIENTS

6 

- 250 g polenta
- 10 g Bresc Roasted garlic puree
- 100 g Bresc Strattu di pomodoro
- oil for frying

PREPARATION METHOD

Bring a large pan containing a litre of water and a pinch of salt to the boil. Pour the polenta, while stirring, into the boiling water. Turn down the heat and allow the polenta to cook for 10 to 15 minutes until it is smooth and thick, which will depend on the type. Stir often and add water if necessary. Remove the polenta from the heat as soon as it is the required thickness and stir in the garlic and strattu di pomodoro. Taste the mixture and adjust the seasoning as necessary. Turn the polenta into a greased dish or tin and allow to cool. Once it has cooled, cut it into even slabs and fry them in hot oil until crisp.