



Kiwi Organics Chef's Choice

Polenta Cookbook

blue cheese & sage bread

- 1 cup water, tepid
- 1 tbsp olive oil
- 1 tsp salt
- 2½ cups white bread flour
- 1 cup fine Kiwi Organics cormeal
- 1 tsp yeast

To finish:

- 1 medium sized egg, beaten
- 100g blue cheese
- 12 sage leaves

Place the first six ingredients in the baking pan in the order in which they are listed above. Set the programme to "DOUGH".

When the cycle has been completed, transfer the dough to a lightly floured surface and knead it for 2-3 minutes. Using a lightly floured rolling pin, roll out the dough into an oblong measuring approximately 10.5 x 23cm. Brush the dough with some of the beaten egg, then crumble the cheese evenly over the top. Lay the sage leaves down the length of one half of the dough. Taking one long edge, fold the dough in half to enclose the cheese and sage. Pinch the edges to seal them pressing down gently on the dough to release any air pockets as you do so. Transfer the dough to a greased baking tray and cover it with a piece of oiled clingfilm. Leave the dough to prove for about 45 minutes (although it will increase in size, it won't double due to the amount of cornmeal that it contains).

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Preheat the oven to 200°C/400°F/GM6. Brush the top of the dough with the rest of the beaten egg. Using a sharp, dampened knife, make a series of diagonal cuts on the top of the loaf to create a diamond pattern. Bake the loaf in the oven for 25 minutes or until it is golden. Transfer the loaf to a wire rack and leave it to cool for 10 minutes.

This bread is delicious when served warm with soup or salad.

