



Kiwi Organics Chef's Choice

Polenta Cookbook

corn & chilli bread

- 2/3 cup water, tepid
- 1 tbsp butter, melted and cooled
- 1 tbsp honey
- 1 tsp chilli flakes
- ½ tsp salt
- 2 tbsp fromage frais
- 1½ cups white bread flour
- ½ cup fine Kiwi Organics cornmeal
- 1½ tsp yeast

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

When the cycle has been completed, transfer the loaf to a wire rack and leave it to cool for 20 minutes before serving.

This bread is ideally suited to serving with a hearty soup or stew. Once having made it you can decide whether you like it a bit more or less spicy. This can be easily achieved by adjusting the amount of chilli flakes.

Cornmeal is available in three different grades – fine, medium and coarse. It is made from dried corn kernels.

