



**Kiwi Organics Chef's Choice**

## *Polenta Cookbook*

### firm polenta

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Follow the recipe for basic polenta. When it is finished, spread the warm polenta evenly into a lightly oiled container with high sides. Cover with plastic wrap, pressing it directly on the surface of the polenta to prevent a skin from forming on the top.

Place in the refrigerator, and let cool for 2 hours. When cool, cut the polenta into whatever shape you desire. Use a cookie cutter to cut out rounds, or use a knife to cut it into squares or triangles.

This polenta can be grilled, baked or fried, expanding the possibilities of an already versatile recipe.

