



Kiwi Organics Chef's Choice

Polenta Cookbook

polenta pizza - vegetarian

Unlike yeast based pizza dough, which needs time to rise, polenta dough can be baked as soon as it is made.

- ½ cup of freshly grated parmesan cheese
- 3 tablespoons of pesto sauce
- Sliced mushrooms
- Cherry/teardrop tomatoes
- 1 green pepper
- 125g mozzarella cheese

Make polenta as directed in the basic Polenta recipe. Stir in ½ cup of freshly grated parmesan cheese. Spread the mixture over the base of a deep 30cm pizza tray. Set aside to cool.

Brush the polenta with oil and bake in a preheated moderately hot 200°C oven for 10 minutes. Remove the polenta from the oven and spread 3 tablespoons of pesto sauce over the top, leaving a 1cm border. Top with some sliced mushrooms, halved cherry and teardrop tomatoes and 1 sliced green pepper. Sprinkle with 125g grated mozzarella cheese. Bake for 20 minutes or until the cheese is golden.

Serves 4

