



Kiwi Organics Chef's Choice

Polenta Cookbook

polenta sticks with artichokes, feta & peppers

Make polenta as directed in the Basic polenta recipe.

Spread the mixture into a lightly greased 18cm square pan.
Set aside to cool.

Cut Polenta into 3cm wide sticks. Brush the sticks lightly
with oil and cook under a preheated grill until they are crisp
and golden.

Serve polenta sticks with quartered marinated artichokes
(with stems attached), a round of marinated feta cheese,
and strips of roasted red and yellow pepper.

Serves 4 - 6

