

## POLENTA WITH CHILLI JAM

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Make polenta as directed in the basic polenta recipe .

Serve char-grilled wedges accompanied by a large spoonful of mascarpone cheese, some rocket leaves drizzled with balsamic vinegar, and home-made chilli jam or your favourite spicy tomato relish!

## POLENTA STICKS WITH ARTICHOKEs, FETA & PEPPERS

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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**

## BAKED POLENTA WITH ASPARAGUS & FONTINA

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Recipe Courtesy of Italian Cooking and Living  
<http://www.italiancookingandliving.com>

- 8 asparagus spears, trimmed
- 4 slices firm polenta, about 2 inches wide
- 2 teaspoons extra-virgin olive oil
- 4 slices fontina cheese
- Freshly ground pepper
- Salt
- 2 teaspoons white truffle oil (optional)

Preheat oven to 350°. Bring a large pot of water to a boil. Add salt and the asparagus, and cook for 2 minutes. Lightly oil a baking dish, and place the polenta slices in it. Drain the asparagus, and place 2 spears on each piece of polenta. Lay the slices of fontina over each polenta slice, and place the baking dish in the oven.

Bake for 10 minutes or until the cheese is melted. Top with freshly ground pepper. If desired, drizzle each plate with truffle oil.

**Serves 4**