



**Kiwi Organics Chef's Choice**

## *Polenta Cookbook*

### pork savoy cabbage & leek polenta lasagne

---

Anthony Shone's recipe c/- TVNZ Good Morning Show

- 1kg pork mince
  - 1 onion
  - 1/2 savoy cabbage
  - 1 carrot
  - 1 leek
  - 2 celery stalks
  - 2 cloves garlic
  - 100g bacon mince
  - 2 tbsp tomato paste
  - 1 can crushed tomatoes
  - 1 cup grated mozzarella (to finish)
- Polenta**
  - 250ml polenta instant cook
  - 1.5 litres boiling water or stock
  - 2 tbsp chopped parsley
  - 200g mozzarella
  - Salt/Pepper

**Pork:** In large pot cook pork mince remove from pot when cooked. Then the bacon and the vegetables cook till soft add the tomato paste cook for a further 2 mins place the pork back in to the pot and the add Crushed Tomatoes. Bring to a simmer and reduce so that it is nice and thick.

**Polenta:** Bring the salted stock /or water to the boil. Whisk in the polenta over the heat until the polenta has no grain to it add the mozzarella and check the seasoning. Pour off into a greased tray so that the polenta is about half a cm thick allow to cool and set.

**To Finish:** In an oven proof dish place a layer of the pork in the bottom of the tray followed by a layer of the polenta cut to fit the tray continue this till you have reached the top. The last layer should be the polenta and the grated mozzarella. Bake at 180°C for ½ hour till middle is hot and the cheese is golden.

Time: 1 hour  
Serves: 8 - 10  
Costs: \$25

