



Kiwi Organics Chef's Choice

Polenta Cookbook

traditional cornbread

- 1 cup of Kiwi Organics polenta
- 2 tablespoons caster sugar
- 1 cup plain flour
- 2 teaspoons baking powder
- ½ teaspoon bicarbonate of soda
- ½ teaspoon of salt
- 1 egg, lightly beaten
- 1 cup buttermilk
- 60g butter, melted

Preheat the oven to hot 210°C

Brush a 20cm square cake tin with oil or melted butter, and line the base with baking paper.

Place the polenta and sugar in a large bowl. Add the sifted flour, baking powder, soda and salt and mix thoroughly.

Combine the beaten egg, buttermilk and melted butter in a large jug. Stir the mixture quickly into dry ingredients. Stir only until the ingredients are moistened.

Pour the mixture into the prepared tin and smooth the surface. Bake for 20 -25 minutes, or until a skewer inserted in the centre comes out clean.

Place on a wire rack and leave to cool for 10 minutes before turning out. Cut into squares and serve warm.

***NOTE: this is best eaten on the day of baking.
For successful results, use fine to medium
polenta.***

