

Miele

Mediterranean polenta chips with slow roasted tomatoes

By Miele

15 minutes, plus refrigeration time

Preparation Time

1 hour, plus 1 hour 30 minutes for tomatoes

Cooking Time

16 serves

Serves



INGREDIENTS

Polenta chips

1 litre (4 cups) vegetable stock
1 tbsp extra virgin olive oil
255 g (1 ½ cups) polenta
100 g parmesan, finely grated
Salt flakes, to taste

Slow roasted tomatoes

500 g baby Roma tomatoes,
cut in half lengthways
6 sprigs thyme
Salt flakes and pepper, to taste
1 tbsp extra virgin olive oil

Whipped cheese

150 g (¾ cup) ricotta
150 g (¾ cup) goat's cheese
1 lemon, juiced
Pinch of salt flakes

Garnish

160 g homemade or store-bought
basil pesto
½ bunch basil, leaves picked

Miele accessories

DGG 20 unperforated steam container
and Universal tray

METHOD

Polenta chips

1. Place the vegetable stock and olive oil into an unperforated steam container.
2. Whisk the polenta into the vegetable stock until combined. Place into the steam oven and Steam at 100°C for 15 minutes.
3. Stir in the salt and half of the parmesan and place back into the steam oven. Steam at 100°C for 5 minutes.
4. Stir vigorously for 2 minutes, or until smooth and creamy.
5. Spread the polenta into a greased unperforated steam container (DGG20), cool for 10 minutes. Cover and refrigerate for at least 3 hours or until firm.
6. Cut the polenta into 6 cm x 3 cm x 3 cm chips. Lightly coat with olive oil, toss in the remaining parmesan and arrange on a universal tray.
7. Place the tray into the oven on shelf level 2 on Fan Plus at 240°C with Crisp function activated. Bake for 20-25 minutes, or until crisp.

Slow roasted tomatoes

1. Combine all ingredients in a bowl then place the tomatoes onto a universal tray.
2. Place the tray into the oven on shelf level 2 on Fan Plus at 130°C with the Crisp function activated. Cook for 60-90 minutes, or until the tomatoes have softened and shrivelled slightly. Set aside.

Whipped cheese

1. Add all ingredients into a blender and blitz until smooth. Set aside in the fridge until needed.

To serve

1. Pipe or spoon the whipped cheese on each polenta chip. Top with a teaspoon of basil pesto and finish with slow roasted tomatoes and fresh basil leaves.

Additional appliance method

Induction

- Polenta can be cooked on an induction cooktop. Cook, stirring often, on medium heat, induction setting 4. Add 1 cup of water to the polenta, or more if required for desired consistency.

Oven with AirFry

- Miele's new AirFry function (available in selected ovens) creates crispier results compared to using the regular Fan Plus setting.
- The polenta chips can be cooked using the same setting as above but using AirFry. Cooking times may be reduced.

Combi steam pro oven

- The polenta chips can be cooked in the combi steam Pro oven. Place the tray in the oven on shelf level 2. Set the oven on Combi mode: Fan Plus at 240°C with 0% moisture. Bake for 30-40 minutes, or until crisp.

Warming drawer

- The tomatoes can be roasted on Food setting 5 for 4 hours.

Hints and tips

- Polenta and Roma tomatoes can be prepared the day prior to serving and kept refrigerated until required.
- Polenta can be cooked on an induction cooktop. Cook, stirring often, on medium heat, induction setting 4. Add 1 cup of water to the polenta, or more if required for desired consistency.
- The polenta chips can be cooked in the combi steam Pro oven. Place the tray in the oven on shelf level 2. Set the oven on Combi mode: Fan Plus at 240°C with 0% moisture. Bake for 30-40 minutes, or until crisp.
- The tomatoes can be roasted in the warming drawer on Food setting 5 for 4 hours.