

Parmesan Polenta Chips



Ingredients

250g quick cook polenta
1 tbsp sea salt
40g butter
100g parmesan, grated
10g fresh thyme, leaves picked
2 tbsp olive oil

1. Bring 1L of water to the boil. Whisking, add the salt and polenta - continue to cook and whisk for 8 mins.
2. Once thickened, remove from heat and stir in the butter, Parmesan and thyme leaves. Season to taste with pepper.
3. Line a roasting tin with cling film and pour the polenta in. Level it out, cover with cling film and put in the fridge to set (40 mins to 1hr).
4. Set oven to 220C/200C fan/gas 7 and retrieve the polenta. Turn out onto chopping board and slice into chips. Place on a lightly greased baking sheet and brush the top with a little oil.
5. Bake in the oven for 30 mins, turning halfway through, until lightly golden and crispy.