



# MINI POLENTA CAKES



6 servings



10-15 min.

## INGREDIENTS

90g TIPIAK Polenta  
150 ml milk  
150 ml water  
10g of butter  
1 tsp. olive oil  
25g Gorgonzola cheese  
1 tsp. pesto  
1 egg  
hazelnuts (shelled, 1 per mini cake)  
paprika  
Salt and pepper

## COOKING INSTRUCTIONS

1. Preheat oven to 390°F (200°C). Bring the water and the milk to a boil over medium heat in a large saucepan. Add the butter, olive oil, salt, and pepper. Add the polenta to the saucepan. Keep stirring for a few minutes until mixture resembles a dough-like consistency. Remove from heat and let cool until still warm but cool enough to handle. Scoop small balls of cooled polenta mixture into hands and form into a ball. Shape ball into muffin cups by pressing down in the center. Place prepared muffin cups on a baking sheet. In a bowl, whisk together Gorgonzola cheese, egg, and pesto until mixture is smooth. Fill each cup 3/4 of the way full with the mixture. Top each one with a hazelnut and a sprinkle of paprika. Bake 10-15 minutes until egg mixture has set in the cups. Remove from muffin cup. Serve warm or cold.