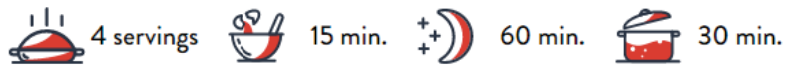




PARMESAN POLENTA FRIES



INGREDIENTS FOR THE FRIES

250 ml (1 cup) TIPIAK precooked Polenta

375 ml (1 1/2 cup) water

250 ml (1 cup) milk

1 small cube of butter

60 ml (1/4 cup) grated parmesan

Olive oil, to baste

2.5 ml (1/2 teaspoon) fine salt, and add a little more to sprinkle

Freshly ground pepper

FOR THE SPICY MAYONNAISE

125 ml (1/2 cup) mayonnaise

5 ml (1 tsp) smoked paprika

2.5 ml (1/2 tsp) sriracha (or other spicy sauce), or more, to taste

Salt and freshly ground pepper

PRÉPARATION

1. In a pot, bring the water and milk to a boil. Add salt. Add the TIPIAK Precooked Polenta and cook for 3 to 5 min at low-medium heat, stirring constantly with a wooden spoon, until all the liquid has been absorbed. The polenta should be thick but still smooth enough to be able to easily come off the sides of the pot.
2. After removing from heat, add the butter and grated parmesan. Add pepper and mix well.
3. In a large rectangular baking sheet covered with parchment paper, spread the polenta mixture 1.5 cm (2/3 inch) thick, smoothing the surface with a moist spatula. Refrigerate for at least one hour, or until the mixture has cooled and hardened.
4. Preheat oven to 230°C (450°F) and place the oven rack on the middle height.
5. With a sharp knife, cut the polenta into fries. Brush the fries with olive oil with a brush. Sprinkle with salt.
6. Bake in the oven for 20 to 25 min, turning the fries over halfway through the cook time and brushing them again with oil. Cook until golden brown.
7. Mix all the ingredients for the spicy mayonnaise in a bowl. Serve with fries.