



square plate - 25,5x25,5 cm - no. 91402/005

POLENTA WEDGES WITH TOMATOES

Serves 6:

1 l soup stock, 250 g Polenta,
320 g tomatoes,
250 g buffalo mozzarella,
6 EL Pesto, salt,
black pepper from the grinder,
1/2 bunch basil, rosemary

Preparation:

Finely chop the rosemary. Boil up the soup stock. Take the pot from the cook top and sprinkle the Polenta into it while stirring. Put the pot back onto the cook top and let the Polenta expand for about 5 minutes on low heat while stirring occasionally. Take from the cook top and let expand another 5 minutes, while stirring several times adding the chopped rosemary.

Season the Polenta with salt to taste. Cover a baking pan with baking paper and spread the Polenta with a spreader onto it and let cool down.

Meanwhile wash the tomatoes, cut out the stem-root in a wedge-shape and cut the tomatoes into slices. Let the mozzarella drain and cut also into slices.

Bake the cooled down Polenta in the preheated oven with 200 degree (circulating air: 180 degree, Gas: level 3) in the lowest position for about 10-15 minutes. Afterwards cut into 3 x 3 cm squares, brush with pesto and cover with tomato and mozzarella slices.

Season again to taste.