



POLENTA SANDWICH WITH FETA CHEESE AND OLIVES



QimiQ BENEFITS

- Reduces moisture migration
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE POLENTA

250 g	QimiQ Cream Base
250 ml	Milk
130 g	Polenta [maize semolina]
60 g	Butter
60 g	Parmesan, grated
	Salt and pepper
	Ground nutmeg, ground
2	Egg(s)
	Vegetable oil, to fry

FOR THE FILLING

200 g	Feta cheese, diced
0.5	Cucumber(s), sliced
8	Green olives
0.5	Red pepper(s), diced
5	Lettuce leaves

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the polenta: bring the QimiQ Sauce Base to the boil with the milk and butter and season to taste. Stir in the polenta and simmer for approx. 5 minutes. Allow to chill.
3. Stir in the eggs and Parmesan and spread onto a baking sheet lined with baking paper. Bake in a preheated oven for approx. 10 minutes. Allow to chill.
4. Cut the polenta into pieces and pan fry gently.
5. Place the lettuce leaves, cucumber, olives and feta cheese onto one piece of polenta and place another on top. Serve.