



# POLENTA SANDWICH WITH FETA CHEESE AND OLIVES



## QimiQ **BENEFITS**

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



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## INGREDIENTS FOR 4 PORTIONS

### FOR THE POLENTA

<b>250 g</b>	QimiQ Classic
<b>250 ml</b>	Milk
<b>130 g</b>	Corn Meal
<b>60 g</b>	Butter
<b>60 g</b>	Parmesan, grated
	Salt and pepper
	Nutmeg, ground
<b>2</b>	Egg(s)
	Vegetable oil, to fry

### FOR THE FILLING

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

## METHOD

1. Preheat the oven to 320 °F (air circulation).
2. For the polenta: bring the QimiQ Classic to a 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, peppers, cucumber, olives and feta cheese onto one piece of polenta and place another on top. Serve.