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### Polenta Dice

250g polenta  
½ cup finely diced semi dried tomato  
½ diced olives  
½ cup grated parmesan  
Handful of shredded basil

Cook polenta according to manufacturers instructions. You can use stock instead of water for a more flavourful polenta. The slow cooking polenta does have a superior taste, but the quick polenta works fine here too. Pour into a greased, lined 20cm slice tray and smooth top.

Once cooked, quickly stir in the tomato, olives, parmesan and basil.

Refrigerate for a few hours. Remove the polenta from the tray and cut into small squares. Grill or fry each square until brown and serve warm. You can also top with your favourite tomato relish, basil pesto or olive tapenade.

