



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**



CROSTINI DI POLENTA

Yield 3.75 cups
Creates 36 individual pieces
Serves 6 as appetizer

- 1 pkg. Il Fornaio Polenta (300 g.)
- 8 cups water
- 2 tsp. salt
- 5 TBS. extra-virgin olive oil
- 3 oz. mushrooms, sliced
- 6-7 extra-fancy baby zucchini, sliced
- 1 tsp. minced garlic
- 1 pinch chopped parsley
- 2 pinches salt
- 2 pinches fresh ground pepper
- 2 tsp. extra-virgin olive oil
- 3/4 oz. parmesan cheese
- 7 oz. provolone cheese (approx. 20 slices)
- 3 oz. roasted bell peppers
- 3 oz. sausage andouille, thinly sliced
- 2 oz. ham, thinly sliced
- 2 oz. gorgonzola cheese

Also needed: 1 sheet parchment paper, 11 x 15
Non-stick baking sheet 9 x 13 x .5

COOKING INSTRUCTIONS

Boil 8 cups of water with 2 tsp. salt and 1 TBS. olive oil, add polenta and whisk until incorporated. Use a flat wood spoon to stir and cook for 10-15 minutes on a low heat. Stir frequently to prevent the bottom from sticking or burning.

To marinate the sliced mushrooms & sliced zucchini: place the mushrooms & zucchini in separate bowls. Add to the mushrooms; 2 TBS. olive oil, pinch of salt, pinch of pepper, pinch of parsley and mix. Add to the zucchini; 2 TBS. olive oil, pinch of salt, pinch of pepper, 1 tsp. minced garlic and mix. Set both aside.

On the baking sheet, spread 1 tsp. olive oil to cover. Pour cooked polenta to cover baking sheet and smooth with spatula. Place any extra cooked polenta in a separate bowl. Spread 1 tsp. olive oil on one side of the parchment paper and then cover polenta and smooth, let cool (can be prepared the day before). Once cooled, remove parchment paper, brush lightly with olive oil & sprinkle with 3/4 oz. of parmesan. Bake in a 375° oven for 20 minutes. Increase oven temperature to 400° and bake an additional 10 minutes or until crispy brown. Let cool.

When polenta is cooled, begin to layer ingredients starting with the provolone cheese. Layer 5 slices of the provolone across for a total of 4 rows. In 6 even rows place the zucchini, mushrooms, roasted peppers, sausage, ham and gorgonzola. Sprinkle 1/2 oz. of parmesan on the row of gorgonzola. Bake for 10 minutes at 375°, until crispy. Cut lengthwise down each row of toppings and then crosswise 5 times for a total of 36 pieces.

Plate polenta on a large platter for family style service or serves 6 people, 1 each type for a total of 6 pieces per person

Buon Appetito!

Maurizio Mazzon