Crispy Polenta Sticks with Tomato Salsa

Golden brown and crispy on the outside, tender on the inside—served with a spicy salsa made with ORO di Parma Passata Rustica.

Easy 4 Servings 60 min.



These crispy polenta sticks are flavored with rosemary and fried until golden brown. They pair perfectly with a fruity and spicy tomato salsa made with ORO di Parma Passata Rustica, fresh tomatoes, and a subtle kick.

Ingredients

For the polenta sticks:

300 ml milk

300 ml water

1 tsp salt

pepper

250 g polenta (cornmeal)

2 tbsp olive oil

1 tbsp butter

Fat for the pan

For the tomato salsa:

1 small red pepperoni

1 scallion

150 g cherry tomatoes

1 tbsp olive oil

1 tbsp liquid honey

4 tbsp white wine vinegar

200 g ORO di Parma Passata Rustica

Salt

Pepper

To serve:

Green salad, as desired

Step 1: How to Make Rosemary Polenta

Wash the rosemary, shake it dry, and chop the needles very finely. Bring the water, milk, rosemary, salt, and a little pepper to a boil in a pot. Remove the pot from the heat and slowly sprinkle in the polenta, stirring constantly. Stir vigorously for about 1 minute until the mixture thickens.

Step 2: Chill the polenta

Lightly grease a baking dish and spread the polenta mixture evenly in it to a depth of about 2 cm. Then chill for at least 30 minutes until the mixture has set.

Step 3: Prepare the tomato salsa

Peel and finely chop the garlic. Cut the pepperoni in half lengthwise, remove the seeds, and chop finely as well. Cut the scallion into thin rings. Wash the cherry tomatoes and quarter them. Mix all the ingredients with olive oil, honey, white wine vinegar, and ORO di Parma Passata Rustica. Season the salsa with salt and pepper to taste.

Step 4: Fry Crispy Polenta Sticks

Remove the set polenta from the mold and cut it into thin rectangles or sticks. Heat olive oil and butter in a grill pan. Fry the polenta sticks in the pan until they are golden brown and crispy on all sides, about 2–3 minutes per side.

Step 5: Serving

Arrange the crispy polenta sticks on plates along with the tomato salsa. Serve with a green salad.

Used products:



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