

# Savory Polenta Cakes



**Time:** 105 minutes (prep 90 minutes, cooking 15 minutes)

**Serves:** 4-6

**Ingredients:** 4 cups water  
1 cup finely ground cornmeal  
1 teaspoon sea salt  
1 tablespoon olive oil  
1 tablespoon chopped rosemary, oregano, or thyme (optional)

## Directions:

1. In a large saucepan, bring water to a rolling boil, then add salt, and reduce to a simmer.
2. Gradually whisk cornmeal into the water until all the cornmeal has been added. Stirring with a wooden spoon. Reduce heat to low and continue to cook until mixture thickens, stirring often.
3. Add desired herbs.
4. Once the polenta has thickened (approx. 10-15 minutes), add salt if needed to taste. Then pour mixture into a small glass casserole dish.
5. Add layer of parchment paper and smooth it down directly over polenta then place dish in refrigerator for approximate 30 minutes to set.
6. Once mixture has set use round cookie cutter or glass to make 6 polenta circles.
7. In a sauté pan, heat 1 tablespoon of olive oil over medium heat. Cook the polenta cakes in the oil until golden brown on both sides, turning as little as possible.
8. Serve with sautéed vegetables or tomato confit (optional).