

Polenta Cakes

Description:

Serving Size: 50

Categories:

Cost Per Serving	
\$	0.17

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/18/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	lt	Vegetable stock		50-100000018
1.000	lt	Milk		20-100000577
0.100	kg	Roasted garlic puree	see recipe	50-100000157
0.700	kg	Polenta		20-100001032
0.050	kg	Rosemary	finely chopped	20-100000879
0.400	kg	Mascarpone cheese		20-100000563
0.150	kg	Parmesan cheese	grated	20-100000533
0.050	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Bring the milk and stock to a boil with the roasted garlic puree.
- Pour in the polenta in a stream whisking constantly to avoid lumps, stir constantly. Keep on low heat as it cooks and absorbs the liquid. Will take 30-45 minutes of constant stirring
- Stir in the rosemary, mascarpone and parmesan. Season to taste
- Spread onto sheet pan or roll in tubes depending upon the application