

BLACK OLIVES AND SUNDRIED TOMATO *Polenta*

(makes 30 pieces)

4 cups	chicken stock	1 liter
1 tsp	salt	5 mL
1 cup	cornmeal	250 mL
1 cup	Feta cheese, coarsely crumbled	250 mL
$\frac{2}{3}$ cup	PASTENE Grated Parmesan Cheese	150 mL
$\frac{1}{2}$ cup	fresh basil, chopped	125 mL
$\frac{1}{3}$ cup	PASTENE Pitted Olives, sliced	75 mL
$\frac{2}{3}$ cup	PASTENE Sundried Tomatoes in Oil, drained and chopped	150 mL
$\frac{1}{3}$ cup	PASTENE Extra Light Olive Oil for frying	75 mL
	all-purpose flour	
	PASTENE Extra Light Olive Oil	

- Grease a baking pan (6 x 10 in./ 15 x 25 cm) with olive oil. Set aside.
- Bring chicken stock and salt to a boil. Add cornmeal a little at time, stirring constantly. Simmer, stirring, for 12 to 15 minutes.
- Remove from heat. Stir in cheeses, basil, olives and sundried tomatoes. Press polenta mixture firmly into prepared pan and refrigerate 3 hours or until firm.
- Cut chilled polenta into 16 wedges. Toss polenta in flour, shaking off excess. Fry in oil until browned and crisp on both sides; drain on paper towels. Serve hot.

