



Fried polenta slices with hot cherries

Ingredients:

150 ml water
175 ml milk
1 pinch salt
1 pack vanilla sugar
1 vanilla pod
125 g polenta
2 eggs (medium)
350 g cherries (frozen or in a jar)
150 g sugar
2 tbsp lemon juice
Vegetable oil
Cinnamon

Accessories:

Multi-element
Ceran hob
Griddle

Preparation:

Add the water, milk, salt, vanilla sugar and halved, scraped vanilla pod to a saucepan and bring to the boil. Remove the vanilla pod and slowly stir in the polenta. Stir over a low heat until thick. Remove from the hob and carefully fold in the egg yolks. Spread the polenta approx. 2 cm thick onto a lightly greased tray. Cover with film and leave to cool completely. Drain the cherries, then add to a saucepan with the sugar and heat, stirring until the sugar has dissolved. Add the lemon juice and simmer until the liquid has reduced to $\frac{1}{4}$. Cut the cooled polenta into triangles or bars. Heat some oil in a pan and fry the polenta until golden brown and slightly crispy. Drain briefly on kitchen paper and then turn in the sugar and cinnamon mixture. Serve with the hot cherries.

Notes:

Work at the front cooking station starts with frying the polenta on the griddle. The cherries can be kept warm in the saucepan.
Preparation time: approx. 30 mins / difficulty level: medium / calories p.p.: approx. 412

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290 g CO₂ per person

82 % less CO₂ than the average when preparing this recipe.

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