



TOTAL TIME 2 HR.  
 COOK 1 HRS. & 45 MIN  
 YIELD 4 BIG PORTIONS  
 LEVEL EASY

#### INGREDIENTS

250g Instant polenta plus 60g for dusting  
 1l milk  
 75g Parmesan, finely grated  
 2 Tbsp. Truffle oil  
 75g Parmesan to sprinkle over last.

#### AIOLI

10 garlic cloves peeled  
 250ml canola or sunflower oil plus 100ml to fry garlic  
 2 egg yolks  
 1 Tbsp. Dijon Mustard  
 2 Tbsp. White wine vinegar

## TRUFFLE POLENTA CHIPS

#### METHOD

1. First, make your Aioli. Place the garlic with oil in a small saucepan and cook until soft on a low heat. Using a hand blender blitz the garlic and oil until smooth. Put the eggs yolks, vinegar and Dijon mustard in a bowl. Use a whisk to combine. While whisking slowly add the garlic/oil mixture and the rest of the oil. Add the oil very slowly while whisking otherwise the mixture will split. Season with salt and pepper. You can add a little bit of castor sugar if you prefer a sweet version. Aioli will keep up to 5 days in a fridge.
2. On the stove, gently heat the milk. Season with salt and pepper to taste. When milk starts to boil, add the polenta while whisking. The mixture will thicken up while stirring. Cook for 2 – 3 minutes stirring continually to prevent the polenta burning. In a baking tray, pour the polenta and using a spatula to even the mixture out to about a 2 cm thick layer. Let it cool completely.
3. When the polenta is cool turn the baking tray upside down on a large cutting board. The cooled polenta will drop from the tray. Using a sharp knife cut the block of polenta into chips about 10 cm long and 1 cm thick.
4. Heat up your deep fryer to 160°C. Dust your polenta chips in flour and fry until golden and crispy.
5. Serve immediately with Aioli.

