

Kitchen Garden at Collingwood College

Name of Recipe: Soft Polenta to set

Volunteer Notes: The polenta takes no more than 10 minutes to cook

What to collect	What to do
Thick base pot 1 x cup instant polenta 4 x cup water 125gm butter-optional 2 x bay leaves 4 sprig thyme, stripped Salt/pepper Whisk	<ul style="list-style-type: none">• Put the water, butter and seasoning in a pot and bring to the boil. Remove from the heat while you whisk in the polenta, removing all lumps.• Return to a gentle heat and whisk/cook for another 5-10 mins to thicken. Divide into 2 trays to set.