

## Polenta with tomato sauce

### Rating



added by River Cottage Veg Every Day! to the River Cottage Community  
12th October 2011 at 17:23

This recipe is from the River Cottage Veg show, we cooked it up in the River Cottage Canteen and Deli in Axminster.

Prep time 20 mins

Cook time 30 mins

Servings 4-6

### Ingredients

- FOR THE POLENTA
  - 4 tablespoons olive oil
  - 1 garlic clove, chopped
  - 1 red chilli, deseeded and finely chopped, OR a good pinch of dried chilli flakes
  - 1 tablespoon finely chopped rosemary
  - 150g quick-cook polenta
  - 100g strong Cheddar or well-flavoured, hard goat's cheese, grated
  - Sea salt and freshly ground black pepper
- FOR THE TOMATO SAUCE
  - 2 tablespoons olive oil
  - 2 garlic cloves, finely slivered
  - 2 x 400g tins plum tomatoes, any stalky ends and skin removed
  - 1 bay leaf (optional)
  - A pinch of sugar

### Directions

To make the polenta, heat 2 tablespoons of the olive oil in a frying pan over a medium-low heat.

Add the garlic and chilli and sweat gently for a couple of minutes – don't let the garlic colour. Add the rosemary and remove from the heat.

Pour 800ml water into a saucepan and bring to the boil.

Now pour in the polenta in a thin stream, stirring all the time. When smooth, allow it

to return to a simmer. Cook for 4–5 minutes, stirring often, then remove from the heat.

Stir in the garlic, chilli and rosemary mixture, then add the grated cheese and a generous amount of salt and pepper. Mix well.

Tip the polenta on to a cold surface, such as a plate or a marble slab, and spread it smoothly into an even disc, about 2cm thick. Leave to cool completely.

### **TOMATO SAUCE**

To make the tomato sauce, heat the olive oil in a wide frying pan over a medium-low heat.

Add the garlic and sweat gently for a couple of minutes; don't let it colour.

Put the tomatoes into a large bowl with their juice and crush them with your hands.

Tip the lot into the frying pan, adding a bay leaf if you have one handy.

Bring to a simmer then cook for 20–30 minutes, stirring often and crushing the tomatoes with a fork until you have a thick, pulpy sauce.

Season with salt, pepper and a pinch of sugar.

### **Bringing it together**

When the polenta is cool and firm, cut into slices or wedges.

Heat 2 tablespoons olive oil in a non-stick pan over a medium-high heat and fry the polenta pieces for 2–3 minutes each side, until they have a light, golden brown crust.

Serve topped with the hot tomato sauce.

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