

Smoked salmon and Blue Cheese Polenta

Serves 4



Ingredients

- 500 grams of polenta flour
- 50 grams of parmesan
- 25 grams butter, pinch of salt
- 150 grams of either Danish blue, Roquefort, Dolcelatte or Gorgonzola
- 100 grams chopped smoked salmon
- 4 tablespoons of crème fraîche
- 1 teaspoon grated nutmeg

Preparation method

1. Bring salt and water to the boil in a small pan. Pour in the polenta stirring all the time. Cook out over a low heat then add the parmesan and the butter.
2. Pour into a container to get a two inch high level. Allow to set for 30 minutes.
3. Cut 2 1/2 inch circles with a pastry cutter.

4. Within these cut 1 inch circles in the centre to a depth of 1 ½ inches and remove the 'plug' with a round ended knife. This will create containers for the filling.
5. To make the filling, dice the cheese and mix with the smoked salmon in a bowl. Add the crème fraîche, pepper and nutmeg.
6. Fill the polenta containers and put into a greased earthenware dish. Bake at 200 degrees C for 10-12 minutes. Decorate with small strips of salmon, flat leaf parsley and serve with grilled Mediterranean vegetables.