



Ruffled Truffled Polenta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 16 oz polenta
- 60 ml olive oil
- 30 ml white truffle oil
- Parmigiano-Reggiano

- salt & pepper

Instructions

Last weekend I needed a tapas dish for a work party and this is one of the new dishes that I came up with. If you don't have a mandolin with a crinkle cut blade you can simply slice with a sharp a knife, but the crinkle cut gives you more surface area and looks nice. Also, I was lazy and used premade polenta, but it was such a time saver! I'm ambivalent about truffle oil because I know the flavor is probably 2,4-dithiapentane, but I've come to appreciate it after shopping around for real truffles. At any rate they were a hit at the party!

1. Slice polenta on a mandolin with a crinkle cut blade. If it is too soft, 15 minutes in the freezer will make it firm enough to slice.
 2. Grease a cookie sheet with olive oil.
 3. Season polenta slices with salt and pepper.
 4. Arrange slices in a single layer on cookie sheet.
 5. Drizzle more olive oil on top of polenta slices.
 6. Bake at 350°F for about 20 minutes, then flip slices over and return to oven for an additional 10 to 15 minutes.
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7. Place polenta on paper towels to absorb excess oil.
 8. Lightly drizzle truffle oil over polenta, shave some parm-reg on top, then serve.