



Herb de Provence Sausages w/ Cheesy Polenta Square

NIBBLEDISH CONTRIBUTOR

Ingredients

What you need to make the sausages :

- 1.5kg Sausages (I used Chipolatas)
- 500g Crushed Canned Tomato
- 500g Diced Canned Tomato
- Herbs de Provence
- 2 Large Onion
- Continental Parsley
- S & P

And what you need to make the polenta squares (recipe by Donna Hay) :

- 6cups Water
- 340g Instant Polenta
- 120g butter, cold and cubed
- 80g finely grated parmesan
- 1cup basil leaves
- 400g grated mozzarella
- S & P

This recipe is enough for about 8 - 10people.

Instructions

Herb de Provence Sausages

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1. In a pan / grill plate, cook the sausages until they are cooked through. Set aside.
 2. Slice the onions thinly, and in a big pot, saute them until they are slightly caramelized.
 3. Throw in the cooked sausages, both type of canned tomatoes, mix well.
 4. Sprinkle in the Herbs de Provence. Just add as much or as little as you want :)
 5. Taste and season with S & P if required.
 6. Cook them till they are piping hot !!
 7. Sprinkle in roughly chopped parsley and stir through.

Cheesy Polenta Squares

1. Prepare 2 x 20cm square tin line it with baking paper (or any square / rectangular container)
2. Bring the water to the boil
3. Gradually whisk in the polenta, and cook , stirring it as you cook (about 2 - 3 minutes or until thickened).
4. Remove from heat and stir through the butter, parmesan , season with S & P.
5. Pour half of the polenta into the lined tin
6. Top with basil and mozzarella
7. Pour the remaining polenta over and smooth the surface.
8. Let cool slightly and then place them in the fridge for 1 hour or until set (you can refrigerate them overnight too , to save time).
9. Once set, cut into squares.
10. Heat a grill pan, and grill the squares until the cheese has melted and both sides are browned. The cheese takes no time to melt, so keep watch. If the cheeses ooze out too much, you'll have trouble transferring them to a dish and they look like a mess !! (speaking from experience here :P).