

In a large sauce pan, bring water to a boil over high heat. Add the salt and polenta. Reduce heat to medium high. Whisk the polenta continuously until cooked, about 8 minutes. Remove from heat. Whisk in butter, egg, parmesan, pecorino and cream. Pour into a baking pan lined with plastic wrap and refrigerate overnight. When ready to serve, use simply shaped cookie cutters to cut the polenta, and carefully place onto a baking sheet or ovenproof plate. Top each "cake" with the tomato sauce, an even layer of parmesan and pecorino cheese and evenly distributed mozzarella cheese. Bake at 400 degrees 8-15 minutes or until cheese is brown.

**FRIENDS FACTOR:** Have a friend make this at home, pre-cut it and re-heat it in your oven just before serving.

**SUGGESTED SAKE PAIRING:** Chu suggests serving this dish with an "all purpose, neutral" sake such as Otokoyama. "It's sweet and earthy and dry at the end."



## Polenta Baked with Tomato Sauce and Fresh Mozzarella

MAKES APPROXIMATELY 14-16 TAPAS

- 1 cup slow-cooked polenta*
- 4 cups water*
- 1 pinch salt*
- 2 tablespoons butter*
- 1 whole egg*
- 2 tablespoons heavy cream*
- 1 cup tomato sauce*
- 1¼ cups each parmesan and pecorino cheese, grated*
- 1 ball fresh mozzarella, sliced*

November/December 2007  
[www.lowcountrylivingmagazine.com](http://www.lowcountrylivingmagazine.com)

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**Living**

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