

Polenta frita



INGREDIENTS

Prepare Polenta following the Italyabroad.com recipe

Preparation

Prepare polenta and let it cool completely. Cut cooled polenta into slices 2 inches wide and 6 inches long. Pour oil about 1 inch deep in a large skillet. Heat oil until a 1-inch cube of bread turns golden almost immediately. Fry polenta slices on both sides until light golden. Drain on paper towels. Serve hot. It is important to insure the oil is hot enough, otherwise the polenta will absorb oil and your polenta will be greasy and unpalatable