

Grilled bacon and sage polenta pancake with garlic cream and parmesan

Recipe for 12 tapas

Description

Ingredients

Polenta

- 250 Gr Polenta
- 1 Liter(s) Boiling water
- 12 Thin slice(s) Bacon
- 12 Leaf(ves) Sage

- Salt and pepper

Garlic cream

- 125 Ml Chicken stock
- 125 Ml 35% cooking cream
- 12 Clove(s) Garlic
- 125 Ml Grated parmesan

- Salt and pepper

Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **400.00 F°**

Polenta

Cover a baking tray with saran wrap.

Bring a pot of water to a boil, pour the polenta (slowly pour, like rain) and whisk non stop.

Once the polenta unstick easily from the pot, pour on the baking tray (layer of min 1 cm).

Once firm, cut squares of 5cm x 5cm.

Cut the bacon slices in 2. Wrap the polenta squares with bacon slices. Put a sage leaf on top. Wrap again the squares with the rest of the bacon.

Sear in a hot skillet your squares of bacon, flip upside down and put aside on a baking tray.

Garlic cream

Bring to a boil the cream and the broth, add the peeled garlic cloves.

Let simmer for few minutes to cook the garlic and mix everything in a blender.

Pour in a bowl, add the cheese and mix. Season to taste with salt and pepper.

The cream should be thick like tooth paste.

Plating

You can leave the squares as is or slice them diagonally and add the garlic cream on the side.

Bon appétit!