



Polenta Corn Chips

MAKES: 50 corn chips

INGREDIENTS:

- 1 cup polenta
- 2/3 cup plain flour
- ½ tsp salt
- ½ tsp sweet paprika
- 1 tsp baking powder
- ¼ cup olive oil
- ½ cup cold water
- 1 tsp sea salt



METHOD:

1. Preheat oven to 200°C
2. Combine the polenta, flour, salt, sweet paprika and baking powder in a bowl
3. Add oil and ½ cup cold water. Mix to combine until it makes dough. The dough will feel quite wet
4. Divide the dough into two balls
5. Roll one ball between two sheets of baking paper until 1mm thick, using a rolling pin
6. Remove the top sheet of baking paper and sprinkle the dough with half the sea salt
7. Cover again with the paper and roll lightly to press in the salt
8. Lift the paper and dough onto a baking tray
9. Remove the top sheet of paper. Using a skewer, carefully make lines in the dough to form triangle shapes. The triangles should be approximately 5cm x 3cm
10. Repeat with the remaining ball of dough
11. Bake for 15-18 minutes or until golden and crisp
12. Cool on the tray, then break into the marked triangles