

Cheesy Baked Polenta in Tomato Sauce

50 minutes

Recipe by Yota Ottolenghi



Ingredients

Polenta
2 yellow onions
6 garlic cloves
1 tsp chili flakes
2 cans plum tomatoes
1 tsp oregano
1 tsp granulated sugar
150-200 grams of fontina or mozzarella

For the topping:

30 grams/1/3 cup grated Parmesan
2 tbsp finely chopped parsley
1/3 tsp chili flakes



Instructions

1. Finely dice onions and mince garlic.
2. Add olive oil to larger cast iron or oven-proof pan and heat over medium-high. Once hot, add onions and cook for 5 minutes until softened and lightly coloured.
3. Stir in garlic, chili flakes, oregano, and cook for 1 minute before adding lightly crushed tomatoes, sugar, and 1/2 cup of water, 3/4 tsp of salt and a grind of black pepper. Bring to a simmer then reduce heat to medium and cook, stirring occasionally for about 20 minutes.
4. Heat oven to 450 degrees Fahrenheit.
5. Cut polenta into 1 inch thick slices.
6. Top the tomato sauce evenly with the cheese slices or grated cheese then fan out polenta slices overlapping slightly, so that they're spiralled to cover the top, leaving a 1 inch centimetre gap from edge of pan. Drizzle with olive oil and bake for 30 minutes, or until polenta is golden and sauce is bubbling. Remove from oven and let sit for 10 minutes to settle.
7. While polenta cooks, in a small bowl combine topping ingredients. Sprinkle over the polenta once finished and serve.