CRISPY POLENTA BITE WITH BLUE CHEESE MOUSSE, CHORIZO & BALSAMIC FIG



by Chef Ajay Chopra

Serves: **4 px** Preparation time: **20 min** Cooking time: **30 min**

INGREDIENTS

150 g	**Polenta**		**Italy**
30 g	**Butter**		**Ireland**
40 g	**Hard cheese**		**Italy**
100 g	**Danablu**		**Denmark**
50 g	**Cream cheese**		**Denmark**
40 g	**Cream**		**Belgium**
100 g	**Spicy chorizo**		**Spain**
2 g	**Sea salt**		**Malta**
15 g	**Aceto Balsamico di Modena**		**Italy**
2 g	Black pepper		Local ingredient
5 g	Basil		Local ingredient
20 g	Pistachio		Local ingredient
60 g	Fig jam		Local ingredient

PREPARATION

1. Cook the polenta: Cook the polenta in the vegetable stock until smooth and thick. Add the butter, Gran Spicco and black pepper, and mix well until fully incorporated.

2. Set the polenta: Spread the polenta onto a tray in a thin, even layer. Chill until firm. Once set, cut into small rectangles or squares.

3. Crisp the polenta: Pan-fry the polenta pieces in a hot pan until golden and crispy on both sides. Set aside.

4. Prepare the blue cheese mousse: Mix the blue cheese, cream cheese and cream until smooth and creamy. Transfer to a piping bag and set aside.

5. Prepare the chorizo: Slice the chorizo very thinly and fry in a hot pan until crisp. Drain on kitchen paper if necessary.

6. Make the fig glaze: Mix the fig jam with the balsamic vinegar until smooth and well combined, creating a sweet and tangy glaze.

7. Assemble: Place one crispy polenta piece on a serving plate or canapé spoon. Pipe a small amount of blue cheese mousse on top.

8. Finish: Add the crispy chorizo and a small dot of balsamic fig glaze. Garnish with chopped pistachios and a small basil leaf."

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