

Truffle Polenta Fries w. Tomato Jam

Truffle Polenta Fries

Ingredients:

6 cups Milk
3 cups Cream
6 sprigs Thyme
3 Garlic cloves, smashed
3 cups instant Polenta
12 tbsp unsalted Butter, softened, divided
9 tbsp grated Parmesan Cheese
6 tbsp Truffle Oil
Kosher Salt and freshly ground Pepper

Directions:

Combined the milk, cream, thyme and garlic in large sauce pot.
Heat over medium-high until the mixture just boils.
Remove the thyme and garlic, lower heat to medium, and add the Polenta to the milk and cream in a slow steady stream, whisking constantly.
Now with a wooden spoon, continue mixing about 5 minutes or until the mixture is cooked.
Remove from the heat & stir in 6 tbsp of butter, Parmesan and truffle oil.
Season with salt and pepper.
Line a sheet pan with parchment paper.
Spread Polenta evenly with a spatula into the sheet pan.
Cover with plastic and chill for at least 1 hour.
Preheat the oven to 450°.
Melt the remaining butter.
Cut the chilled Polenta into 3" x 1" fries and place on sheet pan lined with parchment paper.
Brush with melted butter.
Bake in the center of the oven for 20 minutes turning once halfway through, until the fries are golden and crisp.

Tomato Jam

Ingredients:

1½ lbs plum Tomatoes
6 tbsp Brown Sugar
6 tbsp Sherry Vinegar
6 tbsp Tomato Paste
Juice of 1 Lemon
Kosher Salt and Pepper to taste

Directions:

Roughly chop the tomatoes into a small saucepan.

Add the brown sugar and boil over medium high heat until the tomatoes have broken down and the liquid has evaporated, about 12 minutes.

Deglaze with Sherry vinegar, scraping up the brown bits from the bottom of the pan.

Add the tomato paste, reduce heat, and simmer for 15 minutes, stirring occasionally, until reduced and thickened.

Stir in the lemon juice, season to taste, and set aside.