

VEGETARIAN

POLENTA PIZZA



Ingredients (For 4 people)

- 250 g express cornmeal
- 6 dl semi-skimmed milk
- 6 dl vegetable broth
- 2 dl tomato sauce
- 5 button mushrooms
- A few fresh spinach leaves
- 200 g grated mozzarella
- 1 tbsp Provençal herbs

Preparation:

The day before, cook the polenta in a combination of milk and broth. Arrange on a paper-lined baking tray and let cool in the fridge.

Preheat the oven to 200 °C.

Top the polenta patty like a pizza.

Bake in the oven for 10 to 15 minutes until golden brown.

Serve hot or cold with a tasty salad.

