

Polenta Stars with Tomato Chutney

momlogic.com

Ingredients:

1 cup quick-cooking polenta
Vegetable oil, for frying
4 oz mild goat cheese, at room temperature
4 oz cream cheese, at room temperature
1 cup store-bought tomato chutney
Mint leaves, to garnish
Baking sheet with sides, greased
Small star cookie cutter

Directions:

Cook the polenta according to the package directions. Spread onto a prepared baking sheet and let cool. Cut into small stars. In a large, deep skillet, heat 1-2 inches of oil to 250 F. Fry the polenta stars until they are light golden brown and crisp. This may be done in advance and the stars reheated for a few minutes in a preheated 375 F oven.

Put the goat cheese and cream cheese in a brown and blend. Top each warm star with 1 teaspoon cheese mixture and 1 teaspoon tomato chutney. Garnish with a mint leaf. Serve immediately.