

POLENTA BITES WITH SPICY TOMATO SAUCE

(from the Bewitching Kitchen)

200 g corn flour (for polenta, quick-cooking or regular)

500 ml water

salt to taste

1 T butter

2 cups tomato sauce (store bought or home made)

for the spicy cilantro sauce (makes more than you'll need):

1 cup cilantro leaves

1/4 cup lime juice

2 tsp Asian fish sauce

1/8 cup rice vinegar

2 tsp sugar

1 tsp Sriracha sauce

Bring salted water to a boil in a saucepan. Pour the corn flour slowly constantly stirring with a spoon. Cook according to the brand of corn flour you are using. I used regular polenta, and it took about 30 minutes to get fully smooth. Once the polenta is cooked, stir in the butter.

Make the spicy cilantro component. Place the cilantro leaves in a food processor and whirl until finely minced. Add the remaining ingredients and process until well combined. Reserve. Leftovers keep a few days in the fridge.

Pour the polenta into the Sushi Maki silicone molds and level with a spatula. Let rest until solidified, then unmold them, spoon the tomato sauce in the small cavity, add a touch of spicy cilantro dressing.

Serve warm or cold.