



Wildwood Ovens Smokey and Spicy Bruschetta

Recipe by Chef Nathaniel Fort



Ingredients:

Firm Polenta-

- 3 C Water
- 1 C Corn Meal
- 2 Tbsp Butter
- TT Kosher Salt
- TT Fresh Cracked Black Pepper

Bruchetta topping-

- 3 Large Tomatoes (1/4" dice)
- 2 Gloves Garlic (minced)
- 1/4 C Tomato Sauce
- 1 Tbsp Extra Virgin Olive Oil
- 1 tsp Smoked Paprika
- Dash Cayenne Pepper
- TT Sea Salt
- TT Fresh Cracked Pepper
- TT Fresh Grated Parmesan

Procedure:

To make firm polenta, boil water and gradually whisk in cornmeal. Reduce heat to medium low, add butter and season. Continue to stir until mixture thickens. Once polenta has cooled, roll into a log using parchment paper and saran wrap, place in the refrigerator overnight.

The Next day, remove the polenta from the refrigerator and unwrap. The polenta should be firm enough to slice into 1/2 inch discs; season to taste with salt and pepper. Pan Fry polenta discs in a medium high skillet with a small amount of olive oil until golden brown, flip and repeat.

Place all of the ingredients (excluding the parmesan) for the bruchetta topping in a bowl and stir to incorporate fully. Spoon a small amount on each of the pieces of fried polenta. Sprinkle a small amount of parmesan on each bruchetta. Place in a hot oven until cheese melts. Serve hot or at room temperature.