FRIED POLENTA SQUARES (QUADROTTI) WITH CARBONARA SAUCE

Menù Ingredients

150 g Mix tecnico per frittura - Professional frying mix - Q81

q.b. Carbonara-Style Grancrema spread - ST1X

q.b. Olio tecnico per frittura - Professional frying oil - E10

Ingredients

1 kg Frim polenta

Chef: Leonardo Pellacani

Method

Portions for 30 pieces (3-4 cm diameter)

After cutting the cold poleta into regular cubes, coat them in the Professional frying mix to create an even film.

Fry in Professional frying oil at 175-180 °C for about 3 minutes, until golden. Drain on a wire rack.

Serve with warm Carbonara Sauce (drizzle over or in a small dipping bowl).

Gluten Free Method

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