

Little Polenta Pizzas
(Pizzette di Polenta)

INGREDIENTS:

Servings: 2 people

Pancetta	2 oz
Water	1 1/2 cups
Salt	1 tsp
Italian cornmeal, preferably coarse	2 oz
Fresh Mozzarella cheese	1 oz
Fontina cheese	1 oz
Parmesan cheese	1 oz

Servings: 4 people

Pancetta	3 oz
Water	1 1/2 pints
Salt	2 tsp
Italian cornmeal, preferably coarse	4 oz
Fresh Mozzarella cheese	2 oz
Fontina cheese	2 oz
Parmesan cheese	1 oz

Servings: 6 people

Pancetta	4 oz
Water	1 quart
Salt	1 tbs
Italian cornmeal, preferably coarse	5 oz
Fresh Mozzarella cheese	3 oz
Fontina cheese	3 oz
Parmesan cheese	2 oz

Servings: 8 people

Pancetta	5 oz
Water	1 1/2 quarts
Salt	2 tbs
Italian cornmeal, preferably coarse	7 oz
Fresh Mozzarella cheese	4 oz
Fontina cheese	4 oz
Parmesan cheese	2 oz

Servings: 10 people

Pancetta	6 oz
Water	1 3/4 quarts
Salt	2 tbs
Italian cornmeal, preferably coarse	9 oz
Fresh Mozzarella cheese	5 oz
Fontina cheese	5 oz
Parmesan cheese	3 oz

Servings: 12 people

Pancetta	8 oz
Water	2 quarts
Salt	2 tbs
Italian cornmeal, preferably coarse	10 oz
Fresh Mozzarella cheese	6 oz

Fontina cheese	6 oz
Parmesan cheese	3 oz

TOOLS:

Chef's knife
Cutting board
Skillet
Saucepan
Wooden spoon
Spatula
3 in cutter
Baking dish
Cheese grater

PREPARATION:

Grate the Mozzarella cheese, the Fontina cheese and the Parmesan cheese. Finely chop the pancetta.

Put the pancetta in a small frying pan, and slowly render until slightly crisped. Set aside with rendered fat.

Bring the water to a boil. Add salt, and gradually stir in the cornmeal and cook, stirring frequently, until the mixture is thick and pulls away from the bottom and sides of the pan, about 40 minutes. Stir in the reserved pancetta and fat, and let mixture sit on heat 30 seconds without additional stirring. Immediately pour onto a buttered 12x16 in baking sheet, spreading evenly. Smooth the top with a moistened spatula. Let polenta cool until firm.

Using a cutter or a glass, cut out as many polenta rounds as possible. Invert rounds onto buttered baking sheet. (This may be done 2 days ahead and refrigerated.) Combine cheese and sprinkle generously on top of each polenta round. (This can be prepared 8 hours ahead and refrigerated.)

Preheat the oven to 400_ F. Bake until cheese melts, and polenta is browned, about 8 minutes. Cool slightly before serving.

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