



Goats cheese, spinach and polenta cake

Recipe from Leonie Farrant

Ingredients

- 1 cup hot water
- 1 cup milk
- 1/2 cup polenta
- 30g butter
- 1/2 cup parmesan cheese, grated
- sea salt and black pepper
- 150g english spinach
- 1 red onion, finely chopped
- 6 eggs, lightly beaten
- 1/2 cup pouring cream
- 100g goats cheese, crumbled

Method

1. Preheat oven to 180 C. Lightly grease a 20cm spring form tin and line the base with baking paper.
2. Place water and milk in a small saucepan and bring to the boil. Gradually add the polenta whisking until smooth. Reduce heat to low and stir with a wooden spoon for 5 minutes until polenta starts to leave the sides of the saucepan.
3. Stir through butter, parmesan, salt and pepper. Spread polenta over the base of the tin.
4. Top with spinach and red onion. Whisk eggs and cream together and pour over the spinach and onion. Top with crumbled goats cheese
5. Place tin on a baking tray and bake for 40 minutes until set.

Serves 4 as a light main meal.