

Emmental-balls

for 4 people

■ 0,44lb of grated emmental, 0,55lb of polenta (corn semolina), 8 crystallized tomatoes, 1 chive bouquet, 1,6 cup of milk, 0,6 cup of liquid cream, peanut oil for frying, sel and black pepper.

■ To bring to the boil the milk in an pan, and add the polenta. Mix during 2 minutes and pour the cream. To continue cooking 5 minutes very continuously to mix and add the grated emmental.

■ Separate the preparation in 3 bowls in which you will add respectively, in the first, chopped chive, in the second, crystallized tomatoes cuted in small pieces. The last remaind natural.

■ Form with the hand small balls.

■ Make fry the balls in the oil until they are well gilded.

■ Place on absorbing paper, add salt and pepper.

■ *To be useful with in a salad or in cocktail.*

