

Polenta Tots with Chipotle Lime Aioli

- 2 cups polenta (or instant polenta)
- 4 cups vegetable stock
- ¼ cup cream
- 1 teaspoon ground coriander
- 1 teaspoon cumin
- 1 teaspoon chili flakes
- 1 teaspoon minced garlic
- ½ cup grated Parmigiano Reggiano
- Cornstarch
- Vegetable oil



Sauté minced garlic in olive oil with coriander, cumin, and chili flakes. Cook until fragrant, which should be 30 seconds to a minute, be sure to not burn the garlic. Add your vegetable stock and cream to the pan and allow a few minutes for the liquid to heat up. Add polenta and 2 teaspoons of salt, mix both in while keeping the heat on low. Cook on low to low-medium until the polenta has thickened up. For ease of life, we recommend using instant-polenta, which is still very good and will thicken up much quicker.

When polenta has thickened, add grated Parmigiano Reggiano and cook for an additional 2 minutes, stirring well enough to mix the parmesan throughout. Spray cooking spray on the surface of a 9x13 pan, pour polenta mixture into pan and let chill in refrigerator.

Once the polenta has cooled and set (this should be several hours, at least), cut into preferred cube sizes (we recommend approximately 1.5" x 1.5"). Dredge polenta tots in cornstarch, shake off excess and shallow fry in a pan with heated vegetable oil until tots are golden brown on all sides. Season to taste and serve with Chipotle Lime Aioli.

Chipotle Lime Aioli

In a blender, mix 1 cup of mayonnaise, one squeezed lime, ½ small can of chipotles in adobo sauce, and salt and pepper to taste. Blend until smooth.

Recipe by Chef Jason Northern

Pair With:



Novelty Hill 2022 Stillwater Creek Vineyard Viognier

Fresh and focused, with perfumed floral and stone fruit aromas. Juicy pear, mango, and apricot flavors are woven throughout a richly textured mid-palate with just the right amount of acidity to frame a balanced, polished finish.