

BigKornbites



1 cup plain flour
1/2 cup polenta
2/3 teaspoon salt
1 teaspoon baking powder
1/4 cup olive oil
1 teaspoon sea salt

Preheat oven to 200°C/180°C fan-forced. Combine polenta, flour, salt and baking powder in a bowl. Add oil and 1/2 cup cold water. Stir to combine.

Step 2

Divide dough into 2 balls. Using a rolling pin, roll 1 ball between 2 sheets of baking paper until 1mm thick (37cm x 28cm rectangle). Sprinkle with sea salt. Cover with baking paper. Re-roll lightly to press in salt. Remove top sheet of paper.

Step 3

Lift paper and dough onto a baking tray. Using a metal ruler, mark dough into 5cm triangles, pressing down firmly. Repeat with remaining dough ball.

Step 4

Bake, 1 tray at a time, for 15 to 18 minutes or until golden and crisp. Cool on trays. Break into triangles.