Passionate Chefs

**Corn Chips**

**Season:** All Year  
**Type:** Biscuit  
**Difficulty:** Medium  
**Serves:** 30  
**Recipe source:** taste.com

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Baking Trays</td>
<td>1 cup polenta</td>
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<tr>
<td>Bowl</td>
<td>2/3 cup plain flour</td>
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<tr>
<td>Rolling pin</td>
<td>1/2 teaspoon salt</td>
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<tr>
<td>Baking paper</td>
<td>1 teaspoon baking powder</td>
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<tr>
<td>Sharp knife</td>
<td>1/4 cup olive oil</td>
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<tr>
<td>Egg flip</td>
<td>1 teaspoon sea salt</td>
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</tbody>
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**What to do:**
- Preheat oven to 200°C
- Combine polenta, flour, salt and baking powder in a bowl
- Add oil and 1/2 cup cold water. Stir to combine
- 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.
- Lift paper and dough onto a baking tray.
- Mark dough into 5cm triangles, pressing down firmly
- Repeat with remaining dough ball.
- Bake, 1 tray at a time, for 15 to 18 minutes or until golden and crisp. Cool on trays. Break into triangles