

# Polenta pizza with vegetables and Noix Jurassic



## Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.

## Ingredients

### Polenta pizza base

- 400 ml vegetable stock
- 200 g polenta
- Olive oil
- Nutmeg
- Salt



## Topping

- 300 g Noix Jurassic
- 20 ml strained tomatoes
- Oregano
- 4 mushrooms
- 12 olives
- 1 pepper
- 4 slices cooked ham

## Preparation steps

Bring the vegetable stock to the boil and pour in the polenta, stirring vigorously while adding a dash of olive oil. Season to taste with salt and nutmeg and leave to swell.

Use a spatula to spread the polenta over a baking sheet covered with greaseproof paper.

Spread the polenta pizza base with tomato sauce and cover with the chopped vegetables.

Grate the Noix Jurassic over the top and bake in a preheated oven at 200°C for about 10 minutes.