

Brookside Inn Polenta Cakes with Goat Cheese, Cured Salmon and Poached Egg

Yields 8 cakes

¾ Cup	Course ground corn meal
3 Cups	Liquid – water, stock or milk, etc.
1 bunch	Scallions - chopped
1 -2 ears	Fresh sweet corn (or ¾ cup frozen)
3 Tbls	Butter - split
4 Ounces	Fresh Oregon goat cheese - crumbled
3 Tbls	Herbs of Provence - split
4 Tbls	Sour Cream or Crème Fresh
8	Farm fresh eggs
8 slices	Cured salmon

The night before:

1. Brown corn in 1 Tbls of butter.
2. Add onion and 2 Tbls of herbs of Provence and set aside.
3. Bring liquid to a low boil and slowly add corn meal and simmer 20 minutes stirring continually – or - cook polenta per package.
4. Stir in corn-onion mixture.
5. Stir in goat cheese.
6. Spoon evenly into 8 individual tart pans.
7. Refrigerate overnight.

Next morning:

1. Remove from refrigerator and allow to warm to room temperature.
2. Melt remaining butter in heavy skillet on medium heat.
3. Add cakes and brown.

Serve with a pouched egg, cured (not smoked) salmon and a little sour cream or crème Fresh/herbs of Provence dressing and a few fresh cherry or grape tomatoes.