



Chef Nicole Pederson  
Evanston Farmers Market  
August 8, 2015

## Crispy White Corn Polenta Cakes with Plum- herb relish, chevre and baby mustard greens

### For the Polenta

1 c whole milk	4 oz butter
1 c heavy cream	1 T salt
1 c half n half	1 ¼ c white corn meal, finely ground (polenta)

In a large stock pot, combine milks, butter, and salt. Allow to come to a boil and then slowly whisk in the polenta. Allow to simmer, stirring often, until thick and not starchy tasting. Taste for seasoning and add more salt if necessary. Spread evenly onto 2 ½ parchment-lined sheet trays. Cover with parchment and allow to cool in the refrigerator.

### Plum and summer herb relish

1 ½ c walla walla onion, small dice	1 c evo
½ c apple cider vinegar	1 t salt

Combine all ingredients in a sauce pot – btab (bring to a boil)- remove from the heat and cool

1 T it flat leaf parsley, chopped  
1 T white cherokee mint, chopped  
1 c red and yellow plums, pits removed and diced  
Gently fold herbs and plums into chilled onion oil mixture

### For the Goat Cheese Sauce

½ c goat cheese	½ c heavy cream
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Mix together until fully incorporated and smooth.

### For the Plum Sauce

1 small onion, sliced  
1 cloves garlic, sliced  
2 c plums, pitted  
1 T white wine vinegar  
4 T light brown sugar  
1 T soy sauce  
Salt to taste

Caramelize onions in a small amount of butter or oil. Add remaining ingredients and cook down until reduced by 25%. Puree mixture in the blender.

To serve, cut polenta in 2 by 3 inch triangles. Sear pieces in a small amount of oil in a heavy bottomed skillet, until golden brown and heated throughout. Serve on top of goat cheese sauce then drizzle with plum sauce, top with plum relish and baby mustard greens