



CHILLI TUNA POLENTA CAKE

INGREDIENTS

- 1/2 litre water
- 1/2 litre milk
- 1 bouillon cube
- 250g instant polenta
- salt and pepper
- 1 can Ayam Brand Chilli Tuna
- 1 can Ayam Brand Tuna Light Flakes in Water



BOILING

In a wok or a large frying pan, pour the water, the milk, the cube and we bring to the boil.
Once it is boiling, add some salt and pepper and reduced slightly the fire.

MIXING

Add the polenta. The secret is to add progressively the polenta to keep stirring with our wooden spoon.
Now that the mix is ready and thick, just add the full content of the can of chili tuna with the drained tuna flakes of the tuna can. Mix well and remove from the stove.

MOULDING

Cover the inside of your cake mould with butter or oil and pour the mix inside the cake mould.
Wait for the temperature to cool down and then put the cake in the fridge.

PRESENTATION

To serve, cut one slice per guest (you can keep the balance in the fridge one or two days)
and reheat in a panfry just before to serve.
Add some salad and fresh cut vegetables or baked beans.