

POLENTA CURRANT COOKIES

Prepared by: Kimi Nelson, February 2020

Source: Felidia: Recipes from My Flagship Restaurant

Makes: 48 cookies

¾ cup dried currants
¾ cup dark rum
1 cup all-purpose flour
¾ cup polenta
1 teaspoon baking powder
¼ Kosher Salt
1 stick (8 tablespoons) unsalted butter, at room temperature
¾ cup sugar
1 large egg
2 teaspoons pure vanilla extract

Combine the currants and rum in a small bowl, set aside to let the currants plump, about 15 minutes, then drain off the excess rum. Stir the flour, polenta, baking powder, and salt together in a medium bowl.

Cream the butter and sugar in an electric mixer fitted with the paddle attachment at medium-high speed until light and fluffy, about 1 to 2 minutes. Add the egg and vanilla, and beat until well combined, about 1 minute. Add the flour mixture, and beat at low speed until the mixture just comes together to form a dough. Add the currants and mix just to distribute them evenly.

Divide the dough into two equal pieces. Roll one piece into a log 1 inch in diameter and 8-9 inches long. Set it on a double-folded piece of plastic wrap and roll up. Roll the plastic wrap around the log, and secure the ends. Roll on the counter to reshape it into a log, if needed. Repeat with the remaining dough. Freeze until the log is firm about 1 to 2 hours.

Preheat oven to 350 degrees. Line two baking sheets with parchment paper.

Unwrap one log, and cut it into scant ¼ inch slices. Place on the baking sheets, about an inch apart. Repeat with the remaining log. Bake, rotating the trays from top to bottom once, halfway through the baking time, until the cookies are crisp throughout, about 10 to 11 minutes. Allow them to cool on racks.

Kimi's Notes: These were really great and I would definitely make again. Very easy and had an interesting texture from the polenta!

