Homemade Corn Chips

Type: Main/Snack  Serves: 30 tastes  Recipe source: taste.com

Fresh from the garden:

What to do:

1. Preheat oven to 200°C/180°C fan-forced. Combine polenta, flour, salt and baking powder in a bowl. Add oil and 1/2 cup cold water. Stir to combine.
2. Divide dough into 2 balls. Using a rolling pin, roll 1 ball between 2 sheets of baking paper until 1mm thick (37cm x 28cm rectangle). Sprinkle with sea salt. Cover with baking paper. Re-roll lightly to press in salt. Remove top sheet of paper.
3. Lift paper and dough onto a baking tray. Using a metal ruler, mark dough into 5cm triangles, pressing down firmly. Repeat with remaining dough ball.
4. Bake, 1 tray at a time, for 15 to 18 minutes or until golden and crisp. Cool on trays. Break into triangles.