

# PLATFORM NINE AND THREE-QUARTERS POLENTA BAKE

⌘ ...  SERVES 6-8  30 MINS  40 MINS ... ⌘

September 1 marks an important day in the wizarding world. It's when students return to Hogwarts! To get to school, young witches and wizards take the Hogwarts Express at platform nine and three-quarters, which they access through a magical wall. This brilliant recipe shows you how to create your own wall and platform sign. Just don't run into this version!

V

GF

## FOR THE POLENTA BAKE

1 cup/200 g polenta  
 1/3 cups/190 g gluten-free all-purpose flour  
 2 tsp gluten-free baking powder  
 1 tsp salt  
 1/2 tsp dried chili flakes  
 4 scallions/spring onions, finely chopped  
 4 tbsp chopped cilantro/coriander  
 1/2 cup/60 g grated cheddar cheese  
 1 cup/160 g canned or frozen sweet corn  
 3 large eggs, beaten  
 1/2 cup/120 ml buttermilk  
 2/3 cup/150 ml olive oil

## TO FINISH

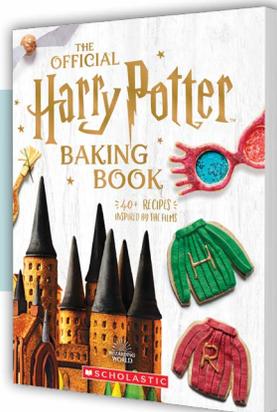
2 slices cheese, e.g., Monterey Jack or cheddar  
 1/2 cup/65 g gluten-free all-purpose flour  
 2 tsp olive oil  
 Natural black food coloring

## SPECIAL EQUIPMENT

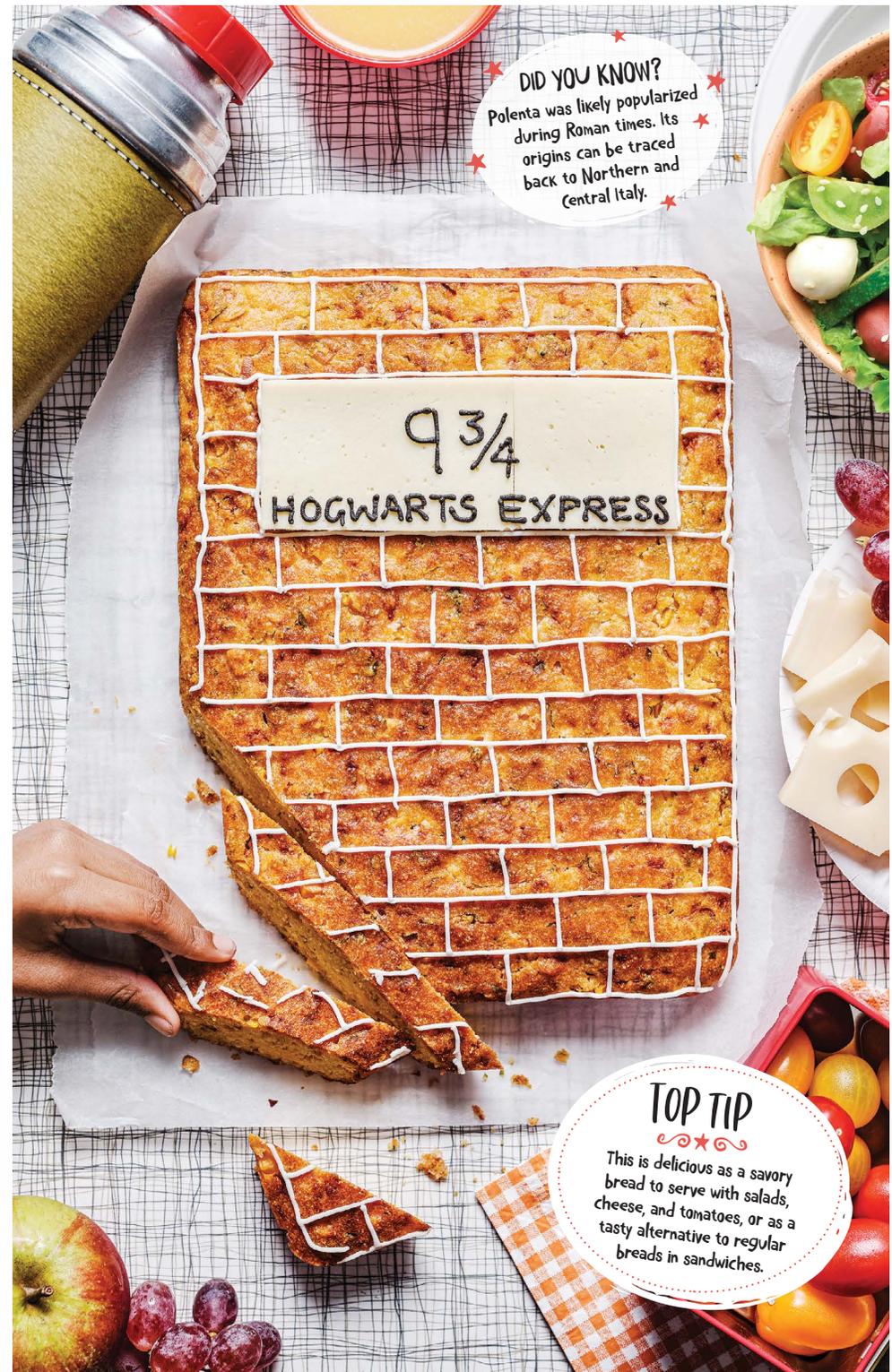
9 1/2 x 7 1/2 inch/24 x 19 cm shallow baking tin or roasting tin  
 2 small paper or plastic piping bags

- 1 Preheat the oven to 350°F/180°C/gas mark 4. Grease and line a 9 1/2 x 7 1/2 inch/24 x 19 cm shallow baking tin or roasting tin with baking parchment. Combine the polenta, flour, baking powder, salt, chili flakes, scallions, cilantro, cheese, and sweet corn in a bowl. Beat together the eggs, buttermilk, and olive oil and add to the bowl. Stir gently until combined. Turn into the tin and level the surface.
- 2 Bake for 35-40 minutes until firm to the touch and turning pale golden. Leave in the tin for 10 minutes, then carefully lift out onto a baking sheet.
- 3 To decorate, cut a 5 1/2 x 2 inch/14 x 5 cm rectangle from the cheese slices and arrange on top of the bread. Mix the flour in a small bowl with the oil and 3 1/2 tablespoons of water to make a loose paste that doesn't quite hold its shape. If a little firm, stir in a dash more water. Transfer a generous tablespoonful of the paste to a separate bowl and add a little black food coloring. Place in a piping bag and snip off the tip so the paste can be piped in a fine line. Use to pipe "9 3/4 Hogwarts Express" onto the cheese.
- 4 Put the remaining paste into a separate bag and snip off the tip. Use to pipe a line around the edges of the rectangle. Finish by piping a brick design over the surface of the bread. Return to the oven for 3 minutes. Serve warm or cold.

The Official Harry Potter  
 Baking Book  
 Available Now!



**DID YOU KNOW?**  
 Polenta was likely popularized during Roman times. Its origins can be traced back to Northern and Central Italy.



## TOP TIP

This is delicious as a savory bread to serve with salads, cheese, and tomatoes, or as a tasty alternative to regular breads in sandwiches.