Soft polenta with ricotta and vegetables with kūmara and broccoli

NZB-0950 · Savoury breakfasts · Warm · 10 children

INGREDIENTS

plain fine polenta · 220 g

water · 1050 mL

plain ricotta · 250 g

kūmara · 190 g

broccoli · 190 g

Prepared produce weights are edible weights. Adjust portions and textures for the individual child.



Illustrative family serving; produce varies by recipe.

PREPARATION

1. Peel and dice kūmara, then steam until spoon-soft and mash.
2. Remove tough broccoli stalks, steam the florets until soft and finely chop.
3. Whisk polenta into simmering water and cook until smooth and tender, following the pack timing. Stir in ricotta and fold through the warm vegetables.
4. Divide the finished batch into 10 starting portions. Adjust texture and portion for the individual child.

SERVING TEXTURE

Serve soft, manageable pieces or a moist mash. Seat and supervise children while eating. Use each child's feeding plan where applicable.

ALLERGEN CHECK

Milk. Verify product labels, substitutions, individual plans and cross-contact controls.

SHARED INGREDIENTS

plain ricotta, kūmara, broccoli

Approx. preparation 15–20 min + an extra 10-minute serving allowance. Cooking time varies. Estimates are not kitchen-tested.

Provisional batch for 10 children aged 3–5. Recipe review copy. Check individual allergy, nutrition, feeding and food safety plans. Cost estimate pending verification.