

Crispy Smoked Pork Belly w/Brussels Sprouts, Creamy Polenta, and Balsamic Soy caramel



Portion and score smoked pork belly and deep fry until crispy (about 2 minutes).

For the reduction, combine all ingredients stirring occasionally and reduce until thickened.

Deep fry the Brussels Sprouts until golden brown.

Heat butter in a sauté pan over medium heat. Add the shallots and diced pork belly and sauté until shallots are caramelized. Add Brussels Sprouts and balsamic soy reduction and toss to coat.

Bring chicken broth to a boil. Slowly pour in polenta whisking constantly until all polenta is stirred in with no remaining lumps. Reduce heat to low and cook polenta, whisking constantly, until mixture becomes thickened. (about 5 minutes). Whisk in butter and set aside for service.

For Service, add heavy cream to a sauté pan and add a serving size of polenta stirring until heated through and creamy.

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Item # 21997 6 oz. Smoked Pork Belly

Balsamic Soy Reduction:

Item # 41010 1 cup Light Brown Sugar

Item # 43690 6 Tbsp. Soy Sauce

Item # 22670 ¼ cup Balsamic Vinegar

Item # 31780 1 Tbsp. Ginger (grated)

Item # 42987 1 tsp. Crushed Red Pepper

Brussels Sprouts:

Item # 31242 4 oz. Brussels Sprouts (quartered)

Item # 10190 1 Tbsp. Butter Solids

Item # 31035 1 Tbsp. Shallots (minced)

Item # 21997 1 Tbsp. Smoked Pork Belly (fine dice)

1 oz. Balsamic Soy Reduction

Polenta:

Item # 21693 4 cups Chicken Broth

Item # 92005 1 cup Polenta

Item # 10190 2 Tbsp. Butter Solids

Item # 29340 ¼ cup Heavy Whipping Cream

Salt and Pepper to taste

