



THE WEST & SOUTH ROMANCE



INGREDIENTS

- ½ C. Brookwood Farms Smoked Pork Belly (#15016), diced small
- ½ C. Portabella Mushrooms, sliced
- 1 Clove Garlic, minced
- ½ C. Vegetable Base
- 3 C. Butternut Squash Spirals
- 1 C. Heavy Whipping Cream
- 8 C. Parmesan Cheese, shredded
- Roasted Pine Nuts
- Salt and pepper to taste
- Parsley as garnish

DIRECTIONS

1. Sauté pork belly until crisp. Remove half and set aside.
2. Add mushroom, cook until tender.
3. Add garlic and sauté all combined ingredients.
4. Add vegetable base. Boil until reduced.
5. Add heavy cream.
6. Once heavy cream has almost reduced add butternut squash.
7. Cook 4-5 minutes, or until squash is cooked. Add Parmesan cheese.
8. Top with crispy pork belly, roasted pine nuts, and garnish with parsley.
9. Serve immediately.