



Chili Crisp Pork Belly with Wild Mushrooms and Mascarpone Polenta

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
Makes 4-6 servings

Creamy Polenta

- 3 cups water
- 1 cup Polenta
- 2 Tablespoons Mascarpone
- 1 tablespoon butter
- Kosher Salt-as needed.

- 1) In a medium saucepan, bring 3 cups salted water to a boil.
- 2) Slowly whisk in polenta, reduce heat to low, cooking 5 minutes, while stirring occasionally until tender.
- 3) Stir in mascarpone and butter, and season to taste with salt, set aside.

Wild Mushrooms

- 2 Tablespoons olive oil
- 1 Tbsp Butter
- 5 cups sliced assorted mushrooms (cremini/Shitake, beech, oyster or chanterelles)
- 1 small shallot finely chopped.
- 2 garlic cloves, minced.
- 1 Tablespoon soy sauce
- ½ Tablespoon chives
- Kosher Salt-as needed.
- Black Pepper-as needed.

- 1) In a large skillet over medium heat, add olive oil and butter.
- 2) Add mushrooms and cook until slightly softened, 5-6 minutes.
- 3) Add shallots and garlic and cook until translucent.
- 4) Add soy sauce and cook until absorbed.
- 5) Stir in chives and season with salt and pepper.

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Chili Crisp Pork Belly

- 1-pound thick cut pork belly or bacon
- ½ cup maple syrup
- 3 Tablespoons Mr. Bing Chili crisp

Stove Top Method:

1. Cut pork belly or bacon into 1-inch pieces.
2. Heat fry pan over medium heat and add pork belly, cooking until slightly crispy.
3. Pour out onto paper towels and allow to drain.
4. In small bowl whisk together maple syrup and Mr. Bings chili crisp.
5. Place fry pan back on medium heat, and add syrup mixture to pan.
6. Add pork belly and cook, stirring occasionally until liquid reduces and is almost gone.
7. Pour out in a single layer on parchment paper and allow to cool.

Oven Method:

1. Preheat your oven to 350°F, placing a rack in the middle.
2. Lay bacon evenly spaced on a parchment lined sheet tray.
3. Mix the maple syrup and Mr Bing Chili Crisp until totally combined.
4. Spoon about one teaspoon of the mix and evenly spread over each slice of bacon.
5. Bake the bacon in the oven for 25 minutes, rotating at about the halfway mark.
6. While the bacon is cooking, prepare another sheet tray with a rack for cooling.
7. Once the bacon is done, immediately transfer to the rack and allow to cool before eating.

Assembly:

Place polenta on bottom of platter or plate, and top with mushrooms.
Finish with layer of chili crisp pork belly on top of mushrooms