



2017 Downtown Chef Challenge Winning Recipe

Pumpkin & Pork Belly Risotto with Pumpkin Verjus and Crispy Butternut Squash Curl

**Downtown Restaurant: (kōl)
Chef: Josh Cumiford**

Risotto

Ingredients

1 yellow onion
1 lb. Arborio rice
2 tbsp. olive oil
4 cups white wine
6 cups vegetable or chicken stock
1 medium fresh pumpkin, cubed and roasted
¼ cup heavy cream
¼ cup parmesan cheese

Peel, cube, and coat pumpkin in olive oil. Season with salt and pepper. Roast at 350 degrees for 25 minutes, or until fork tender. Cool and set aside. In a large sauté pan, heat olive oil over medium high heat. Add risotto and sauté until almost translucent, about 5 minutes, stirring constantly. Add onion and sauté for another 3 minutes, until onion is translucent. Deglaze the pan with white wine and cook until fully reduced. Turn heat to low and add stock one cup at a time, stirring often. Do not add more until the first cup is reduced. Repeat process until risotto is tender and creamy. Finish with parmesan cheese and heavy cream. Fold in roasted pumpkin.

Verjus

Ingredients

½ cup green grapes
2 cups fresh pumpkin, cubed
1 cup white wine vinegar
1 cup water
1 cup white wine
1 cup sugar

6 cloves whole peeled garlic
1 shallot, rough chop
2 sprigs rosemary
2 sprigs thyme

In a medium saucepan, add all dry ingredients, water, and white wine vinegar. Cook on medium high heat until vinegar is all the way reduced. Then add the white wine and reduce by half, making sure the pumpkin is tender. Blend thoroughly and strain through a fine sieve.

Pork Belly

Ingredients

¼ cup Cajun seasoning
½ lb. pork belly
1 tbsp. olive oil

In large sauté pan, heat olive oil over medium high heat. Season the pork belly and sear, skin side down, until crispy. Flip, cover, and place in 325-degree oven for 2 hours. Press and cool for 4 hours. Slice into 1/2 inch slices.

Butternut Squash Curl

Ingredients

1 butternut squash

Peel butternut squash. Using a peeler, continue to slice into thin strips. Fry until crispy.

Plating

In a hollowed gourd, place creamy pumpkin risotto. Top with three strips of seared pork belly, in a cone shape. Top with a drizzle of verjus. Place curl on top of pork belly.