

## **Barkers creek pork on spiced pumpkin puree**

2 king rib pork cutlets

1 tbsp chillies, finely chopped  
2 tbsp extra virgin olive oil  
1 tbsp garlic, crushed  
1 cup pumpkin puree  
1 cup mashed potatoes  
2 tbsp butter  
salt and pepper

100ml kecap manis

250g broccolini

1. Grill pork for 5 minutes each side.
2. In a saucepan, heat olive oil, and fry chillies and garlic until tender.
3. Reduce heat, add pumpkin puree and potato mash, and heat gently.
4. Stir in the butter and seasoning.
5. Blanch broccolini.
6. Place a bed of spicy pumpkin in centre of plate, lay pork on top, drizzle with kecap manis and serve with broccolini.

Serves 2.