



# Greenmarket Recipe Series

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## Butternut Velouté, Confit Koginut Squash & Hazelnut Cromesquis

By Laetitia Rouabah, Chef de Cuisine Benoit New York

### Ingredients:

#### **BUTTERNUT VELOUTE:**

\*2 garlic cloves  
\*1 white onion  
\*1 sprig thyme  
\*1 butternut squash  
4 cups vegetable stock

#### **CROMESQUIS:**

\*1 Koginut squash  
\*2 garlic cloves  
\*1/2 bunch thyme  
\*1 sprig of sage  
2 tbsp olive oil  
1/2 cup hazelnut  
\*1/2 cup of ricotta

#### **BREADING:**

\*1 cup breadcrumbs  
1/2 cup toasted hazelnut  
\*4 eggs  
\*1 cup flour  
4 cups vegetable oil for deep-frying

#### **GARNISH:**

\*1/2 butternut squash  
1/4 cup toasted pumpkin seed  
1/2 hazelnuts (toasted and chopped)  
\*Micro amaranth  
Salt & pepper to taste

*\* Ingredients available seasonally at your neighborhood Greenmarket*

### Instructions:

#### **CROMESQUIS:**

1. Preheat oven to 350 F. Cut the butternut squash in half, and scoop out the seeds, setting aside to roast later. Season the 2 halves of the squash with salt, pepper, garlic, thyme and olive oil. On a baking sheet, roast in the oven for about 30 mins.
2. Meanwhile, on a baking sheet, toast 1 cup hazelnut to a golden-brown color, approximately 15 minutes. Let it cool down, then chop it. Save 1/2 cup for the breading.
3. Once the butternut squash is cooked, remove garlic and thyme. Scoop out the pulp.

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4. In a large mixing bowl, add butternut pulp, sage (thinly sliced), ricotta and toasted hazelnut. Roll the mix into balls and then place in the freezer for about 1 hour.
5. When frozen, roll the balls in flour to coat well, drip into beaten eggs and roll in the breading mix powder. Repeat this step twice.
6. In a large, deep sauté pan or pot, heat oil to 350 degrees. Deep fry the croques for 4 to 5 minutes, until they are golden and crunchy. Remove them from the oil and allow to drain on paper towels.

## BUTTERNUT VELOUTE:

1. Peel and mince the onions. Peel and dice the butternut. In a pan over medium heat, sweat the onions with olive oil, garlic and thyme, then add the butternut. Reserve 1/2 cup of cooked butternut dices for the presentation. Add the vegetable stock and bring to a boil. Reduce heat to low, cover pot, and simmer until all vegetables are tender.
2. Mix with a blender, pass thru a chinois strainer and season with salt and pepper to taste.

## PRESENTATION:

In the center of the plate, place the butternut dices, roasted pumpkin seeds, micro amaranth. Then pour the velouté on top of the garnish. Place the croques on the side.

***Chef Tip:** You can season with esepette pepper to enhance color and taste.*



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