Greenmarket Recipe Series

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

BREADING:
*1 cup breadcrumbs
½ cup toasted hazelnut
*4 eggs
*1 cup flour
4 cups vegetable oil for deep-frying

CROMESQUI:
*1 Koginut squash
*2 garlic cloves
*½ bunch thyme
*1 sprig of sage
2 tbsp olive oil
½ cup hazelnut
*½ cup of ricotta

GARNISH:
*½ butternut squash
¼ cup toasted pumpkin seed
½ hazelnuts (toasted and chopped)
*Micro amaranth
Salt & pepper to taste

*Ingredients available seasonally at your neighborhood Greenmarket

Instructions:

CROMESQUI:

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 ½ 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, dip 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 cromesquis 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 cromesquis on the side.

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

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