

THE CULINARY

Playground



Butternut Squash Filling

1 large butternut squash - halved lengthwise and seeded.

Salt and ground black pepper to taste

Oil as needed

1/2 teaspoon allspice

1/2 teaspoon ground nutmeg

2 teaspoons ground cinnamon

1/2 cup mascarpone cheese

1/4 cup Parmesan cheese

- 1) Preheat oven to 400 degrees. Score the flesh of the butternut squash season with oil, salt and pepper. Place on a sheet pan with the flesh side up. Roast until tender (approx.. 25 min).
- 2) Place cooked squash into a mixing bowl. Stir in allspice, nutmeg, cinnamon, mascarpone cheese and Parmesan cheese mixing until the filling is smoothly combined. Season with Salt and Pepper.

Brown Butter & Sage Sauce

8 tablespoons butter (1 stick)

1 shallot, minced

1/4 cup coarsely chopped sage leaves

Salt and pepper to taste

- 1) Melt the butter in medium saucepan set over low-medium heat. When the butter begins to get just slightly bubbly, add the minced shallots.
- 2) Stir the shallots in the butter for 1 minute. Add the chopped sage to the shallot butter and continue stirring and cooking the mixture for 1 to 2 additional minutes, until the butter has turned very light brown and has a rich, nutty aroma.
- 3) Season the sage brown butter sauce with salt and ground black pepper and serve it hot.

*Variation: Add candied or toasted Pecans or Walnuts to the sauce. You can also add julienned bacon, pancetta or chorizo.