



CHEF RYAN SCOTT'S KABOCHA SQUASH CROSTINI

By Bluestar

Serving Size: 6 – 8 servings

Time To Prep: 20 minutes / Time To Cook: 15 minutes

Swap Option Acorn or Butternut squash works well for this recipe

Why I Love This Recipe: It can be used as appetizers or as a meal with a glass of wine

Ingredients:

- 1, 2-3 pound Kabocha Squash, washed and peeled
- 2-3 tablespoons good cider vinegar
- Kosher salt
- Freshly ground black pepper
- 1 cup Fresh ricotta cheese
- 1/4 cup Olive oil, divided
- 1 tablespoon Fresh lemon juice
- 12-16 Fresh sage leaves
- 1/4 cup Vegetable oil for frying
- 1/2 cup Pepitas
- 3 Red Bartlett Pears, small diced and set in lemon water
- 1 small, whole wheat baguette, 2-3" in diameter, sliced on the bias
- Crusty loaf of country wheat bread, sliced

Preparation:

1. Step 1. Cut the squash in half and scoop out all the seeds, then cut into 1-inch thick wedges.

2. Add kabocha squash to a medium sized pot and cover with water. Bring to boil, then reduce heat to simmer for 10-12 minutes or until squash is fork tender, but not mushy; drain
3. Place drained squash in a large bowl with cider vinegar, salt and pepper to taste, then mash. Texture should be a little thicker/creamier than ricotta cheese.
4. In a medium bowl, mix the ricotta cheese with 1 tablespoon olive oil, lemon juice, salt and pepper.
5. Heat vegetable oil in small skillet over medium-high heat until hot, but no smoking. Fry 6-8 sage leaves at a time until crisp, 2-3 seconds. Transfer with a fork to paper towels to drain.
6. Place a grill pan over medium-high heat. Brush both sides of bread with remaining olive oil and cook on each side until a golden-brown color is achieved and grill marks begin to form, about 1 minute. Set aside.
7. Spread the squash mixture on grilled bread, top with a dollop of ricotta cheese mixture,
8. Top with crumbled sage leaves, pepitas and diced pears to garnish.