

Butternut Squash & Ginger Purée



Profitability:

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Ingredients:

1 large butternut squash

2 tbsp butter

Salt and white pepper

200ml lemon juice

200g sugar

200g ginger, peeled & grated

1 Thai chili split

50g pumpkin seeds

1 tbsp olive oil

½ tsp salt

Steps:

1. Split the squash in half and remove seeds. Season the squash and dot generously with 2 tbs of butter

Reassemble and wrap in foil. Bake at 200°C until completely tender. Once cool, scoop out flesh

To make the ginger syrup, combine sugar, lemon and chilli and bring to boil. Squeeze ginger to extract juice. Add to the syrup and then throw in the pulp. Mix well. Cool at room temperature and strain through a chinois

To make the purée, take 400g of the roasted butternut flesh and combine with 200g of the ginger syrup. Add 12g of salt and purée until smooth. Warm as needed

Mix pumpkin seeds with olive oil and salt. Combine and toss well. Spread onto a tray lined with parchment and bake at 170°C until golden. Use to garnish the purée