



FALL SQUASH GRATIN
with BURRATA,
BLACK MISSION FIGS,
PECANS, AND
CHICORIES

Trefethen

FALL SQUASH GRATIN *with* BURRATA, BLACK MISSION FIGS, PECANS, & CHICORIES



INGREDIENTS

GRATIN

4 lbs butternut squash, peeled, halved,
seeds removed, sliced thin

1 cup heavy cream

1 cup whole milk

2 sprigs fresh thyme

Salt and pepper to taste

PECAN

1 cup halved pecans,
toast in 350° oven for 10 mins

1 tbsp honey

1 tbsp butter

2 tbsp water

½ tsp fresh ground black pepper

Salt

SALAD

4 oz fresh burrata, drained of water,
mashed, seasoned with salt and pepper

8-10 fresh black mission figs, washed,
cut in quarters

1 bunch frisée, washed, rough chopped,
stored in water and refrigerated

¼ head fresh radicchio, washed,
rough chopped just before using

6 sprig fresh parsley, washed,
rough chopped just before using

Trefethen olive oil

Salt and pepper to taste

PROCEDURE

GRATIN: Preheat oven to 375°

Using a pastry brush, heavily coat the baking dish with softened butter. Be sure to get into all the corners. This will keep your squash from sticking and brush butter all the way to the top of dish. Season the butter-lined dish well with salt and pepper.

Place the cream, milk, and thyme into a small sauce pot. Season well with salt and pepper and place on the stove. Heat, but do not boil. Simmer until reduced by half and then remove thyme sprigs.

Place the thinly sliced squash into a heat proof bowl and pour cream mixture over sliced squash. Gently mix to coat the squash well.

Lifting squash from the cream a handful at a time, shingle in layers in prepared baking dish. Reserve bowl of cream. It is okay if some cream ends up in the dish and does not have to be perfect. However, be sure to get squash into the corners and try not to have any “holes or air pockets”. It should fill about ¾ of the baking dish. Now pour all of the remaining cream mixture over the squash. Using your hands, firmly press your gratin trying to get any air pockets out. Cream will come up over your squash. It will look soupy and that is what you are looking for.

Place your gratin on a baking sheet (cream may boil over; the sheet will protect your oven) and place on middle rack of preheated oven. Bake covered for about 30 minutes and then uncovered for another 15. Test the squash by piercing it with a baking needle. If firm keep cooking. The gratin is done when the squash is soft, and the liquid looks more like custard.

Remove from oven and let stand at room temp for 20 minutes. This will let the squash firm up for serving. The longer you cool the more firm it will become.

PECAN: While the nuts are toasting, combine the honey, butter, water, salt and pepper in a sauté pan on the stove top over medium heat. Bring to a boil and reduce heat. Simmer until you have small bubbles (like making caramel). Add the warm pecans straight from the oven. Toss to coat well. Pour out onto a baking sheet lined with parchment and let cool to room temperature. This can be done in advance.

SALAD: Place the cut figs into a mixing bowl. Season well with salt and pepper. Drain the frisée and pat dry. Add frisée, radicchio, and parsley to the figs. Toss with Trefethen olive oil, salt and pepper. Taste and adjust accordingly.

PLATE: Cut the gratin into even parts and arrange on your favorite platter. Top with mashed burrata, candied pecans, figs, and chicories. Enjoy and happy cooking!