

ARUGULA PESTO

Ingredients:

½ cup Baby Spinach

1 cup Arugula Leaves

1/3 cup toasted Pine Nuts

4-5 garlic clove

1/3 cup Grated Parmesan

1 cup Olive Oil

Sal to taste

Pulse Arugula, Spinach, Pine Nuts, Garlic, Parmesan, Olive Oil in blender until Coarse. Pour into a bowl and season with salt

ROASTED BUTTERNUT SQUASH PUREE

Ingredients:

3-4 pounds Butternut Squash (about one)

1 tablespoon Butter

½ cup heavy cream (almond milk optional alternative)

¼ teaspoon Dried Thyme Leaves

2 pinches of nutmeg

Salt and pepper to taste

2- 2 1/2 tablespoons Olive Oil (to coat Squash)

Preheat an Oven to 400 degrees. Cut Squash in half length wise, remove seeds with a spoon. Drizzle olive oil over all sides of squash, season the cut side with salt, pepper, thyme. Place in a shallow pan or baking dish and cover with foil. Cook for 45-50 min until squash is pierced easily with a fork. Scoop out insides with a spoon place in a blender or place in a mixing using an immersion blender. Pulse squash, nutmeg, butter and cream until smooth, set aside or serve immediately.



YUZU BUTTER

Ingredients:

6 tablespoons Yuzu Juice

1 Shallot minced

¼ teaspoon fresh thyme finely chopped (about one or two stalks)

½ cup of Butter

1 tablespoon Olive Oil

2 tablespoons Heavy Cream

Salt and Pepper to taste

Finely mince shallot and thyme. Heat up a well-oiled small sauté pan. Cook shallots and thyme until the shallot starts browning and turning translucent. Turn heat down, add yuzu, let it simmer. Add cream and simmer. Add Butter in two batches at a time into Cream mixture and stir until melted. Let the sauce reduce for a minute or two and season with salt and pepper. Set aside or serve immediately.

*Butter sauce will harden in cooler environments, room temp is fine.

