



ROSH CHODESH CLUB
WITH CHEF GABE

ROASTED FALL SQUASH SALAD



Serves: 8 to 10



Prep Time: 1hr 15min



Cook Time: 45min

Ingredients for salad

- 1 small kabocha squash
- 1 small butternut squash
- 1 small acorn squash
- 1 small spaghetti squash
- 1 ½ cups of olive oil
- 2 tbsp. salt
- 6 to 8 large garlic cloves
- 1 cup pomegranate seeds
- 1 large green apple
- 5 to 6 fresh figs
- 4 heads of endive
- 3 cups of frisee lettuce
- ½ cup of pumpkin seeds, toasted

Ingredients for dressing

- 2 cups pomegranate juice
- 2 tbsp. honey
- 1 tbsp. molasses
- 1 large shallot diced
- 2 tbsp. dijon mustard
- 3 cups blended oil
- 1 cup apple cider vinegar
- salt and pepper

Equipment

- Small disposable foil pan
- 2 roasting pans
- Small pot
- Blender or stick blender



Directions

Preheat the oven to 375 degrees convection or 400 if you don't have that feature.

To make roasted garlic oil, crush garlic cloves to release the essential oil. Place in the small foil pan with 1 cup of olive oil. Roast in the oven for 12 minutes, cool and set aside.

Peel, deseed, and quarter the kabocha, butternut, and acorn squash. Place on the roasting pan drizzle with oil and season with salt and pepper. Roast for around 15 to 20 minutes until fork tender. Once cool cut the quarters into large pieces.



Trim the ends of the spaghetti squash then cut in half length wise and deseed. Season with salt and pepper and roast cut side down for around 25 minutes until tender. Remove from the oven and allow to carryover cook for another 15 minutes. Use a fork to scrape out the squash strands and dress with 3 to 4 tablespoons of garlic oil.

To make the vinaigrette place a small pot on the stove over medium heat. Add to the pot the pomegranate juice, honey and molasses. Reduce by half then cool. This is the base of the vinaigrette. To finish, blend the base together with the shallot, mustard, vinegar, oil, salt and pepper.

Slice the figs in half and dress with salt, pepper, oil, and vinegar. Cut the apple in half then deseed and slice into slices. Cut the core of the endive and separate into petals.

To build the salad family style use a large platter. First place a layer of the sliced apples and dressed figs across the plate. Next create a layer of squash by alternating the different squash pieces. Using a fork, place little nests of spaghetti squash among the whole squash pieces. Drizzle the vinaigrette over the squash layer. In a separate bowl lightly mix and season the frisée and endive with salt, pepper, vinegar, and oil. Top the squash salad with the seasoned frisée and endive and finish with pomegranate and pumpkin seeds.

