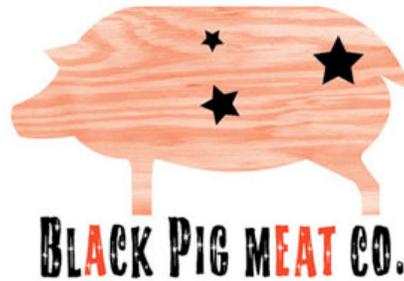


ZAZU
kitchen + farm



roasted tiny pumpkins w/ ginger bread stuffing serves 6-8

This is a perfect side dish for thanksgiving.
for the gingerbread:

1 1/2 cup boiling water
1 cup molasses
1 teaspoon baking soda
4 ounces soft butter
1 cup packed brown sugar
1 egg
2 1/2 cups flour
1 tablespoon baking powder
2 teaspoons ground ginger
1 1/4 teaspoon cinnamon
1/2 teaspoon salt
a pinch of ground cloves

For the pumpkins and stuffing:

6 – 8 little pumpkins
2 cups peeled, seeded, and diced butternut squash
2 shallots diced
1 apple, diced
1 stalk celery, dice
olive oil

kosher salt and freshly ground black pepper

To make the gingerbread, preheat the oven to 350F. With nonstick spray, spray an 11 x 13 pan. Stir the molasses and baking soda in the boiling water. Let cool to lukewarm. Cream the butter and sugar until light and fluffy. Add the egg. Sift together the flour, baking powder, ginger, cinnamon, salt, and clove. Alternately fold the molasses mixture and the dry ingredients into the butter mixture. Pour into the prepared pan and bake at for 30 - 35 minutes until toothpick comes out clean. Let cool. Remove the gingerbread from pan. Cut 1/4 of the cake into little 1/4 inch cubes. Place on a baking sheet and bake about 15 minutes more. Watch carefully, because it is a dark cake, therefore it is hard to differentiate between it's correct color and burnt. When you remove the croutons from the oven, they will still be a bit soft, but will firm up upon cooling. You can eat the remainder fresh for dessert with caramelized apples and sabayon or save it for stuffing another time. It can be wrapped well in plastic wrap and frozen for later use.

To roast the pumpkins and put the stuffing together, preheat the oven to 350F. Carefully cut the top out of each pumpkin and remove the seeds. Place on a baking sheet and sprinkle with olive oil, salt and pepper. Roast until tender, about 25 minutes. Meanwhile, on another baking sheet toss the diced butternut in a little olive oil, salt and pepper, and roast until just soft, about 17 minutes. In a saute pan on medium high heat, add 2 tablespoons olive oil. Add the shallots, celery and apples, and saute until fragrant and just beginning to color, about 7 minutes. Add the diced butternut squash and the gingerbread. Stuff the hot stuffing into the hot pumpkin and serve. This can be served as is as a side dish. At the restaurant, we serve it with a duck, a bed of sauteed spinach, and red wine gastrique.