

THE EMBER-ROASTED SQUASH & BURRATA BOWL

a warm autumn squash & creamy burrata centerpiece

Kreative Cottage Cuisine

The Ember-Roasted Squash & Burrata Bowl

Shopping List

serves 4-6

- [ ] 2 ACORN OR KABOCHA SQUASH
- [ ] 1 BUNCH FRESH SAGE
- [ ] 1 LEMON
- [ ] 2 BALLS FRESH BURRATA CHEESE
- [ ] 1 BRICK UNSALTED BUTTER
- [ ] 4–6 SLICES PROSCIUTTO DI PARMA
- [ ] 1/2 CUP RAW PEPITAS
- [ ] 1/3 CUP MAPLE SYRUP
- [ ] EXTRA VIRGIN OLIVE OIL
- [ ] FLAKY SEA SALT
- [ ] COARSE CRACKED BLACK PEPPER
- [ ] 1 LOAF ARTISAN SOURDOUGH
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The Ember-Roasted Squash & Burrata Bowl

Chef's Guide

A Warm Autumn Squash & Creamy Burrata Centerpiece

Feeds: 4–6 Deck Guests | Prep Time: 15 mins | Cook Time: 35–40 mins

Vibe: Rustic October Fireside Gathering | Method: Firepit Ember Roast or High-Heat Oven Bake

The Mise en Place (Gather Your Goods)

- **Squash & Vessel:** 2 medium Acorn or Kabocha squash • EVOO & salt • Baking sheet or foil wrap
- **The Cheese & Dairy:** 2 balls fresh Burrata (4 oz each) • 4 tbsp unsalted butter
- **The Crunchy Stack:** 1/2 cup raw pepitas • 1 bunch fresh sage • 4–6 slices prosciutto (optional)
- **Glaze & Finish:** 1/3 cup dark maple syrup • 1 lemon (zested) • Flaky sea salt & cracked black pepper
- **Service:** 1 loaf artisan sourdough (thick-sliced & grilled)

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STEP 1: PREP & SQUASH SCORING

Base & Top Trim:

- Slice a paper-thin piece off the bottom of each squash so it stands completely flat. Cut off the top 1/3 horizontally to create an open bowl. Scoop out seeds cleanly.

The Cross-Hatch Score:

- Score the interior flesh in a 1/2-inch grid pattern, 1/2-inch deep. This allows butter and maple to penetrate deep into the squash as it roasts.

Oil & Salt:

- **Rub interior flesh with olive oil and a heavy pinch of salt.**

STEP 2: THE FIRE & BAKE EXECUTION

Option 1 (Cottage Oven Bake):

- Roast cut-side down at 425°F (220°C) on parchment for 25 mins. Flip cut-side up, drizzle 1 tbsp maple syrup inside, and bake 10–15 mins more until fork-tender and caramelized.

Option 2 (Firepit Ember Bake):

- **Double-wrap squash exterior in heavy-duty foil (leave open top exposed). Nestle into medium-high embers for 35–40 mins until soft.**

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STEP 3: THE SAGE BROWN-BUTTER SIZZLE

Foaming Butter:

- Melt 4 tbsp butter in a small skillet over medium heat. Drop in whole sage leaves and raw pepitas.

Crisp & Toast:

- Fry for 2–3 minutes until the butter foams and turns nut-brown, the sage becomes translucent and crisp, and pepitas lightly toast. Remove from heat immediately.

STEP 4: GOLDEN HOUR FINISH & DECK SERVICE

Infuse the Cavity:

- Set hot roasted squash bowl on a wooden board. Pour hot sage brown butter directly into the hollow.

The Burrata Tear:

- Set cold burrata directly in the center of the warm squash. Cut a light cross on top so rich stracciatella spills over the scored squash edges.

Garnish & Serve:

- Top with crispy sage, toasted pepitas, a spiral drizzle of dark maple syrup, lemon zest, flaky sea salt, and black pepper. Surround with flame-grilled sourdough planks for scooping.

INSPIRED HOST HACK - *The Thermal Magic:*

- *Keep burrata in the fridge until 10 minutes before plating. The signature appeal of this dish comes from the temperature contrast between the piping-hot caramelized squash and the cool, creamy cheese!*