

Kabocha Purée

- 1 large kabocha squash
- A little olive oil

1. Preheat oven to **200°C**.
2. Wash the squash well under running water, paying special attention to the stem and blossom ends and any rough spots. Rub the skin with a little olive oil, just enough to dampen.
3. Place the squash in the oven.

Line a baking sheet with foil and place in the oven on the rack below the squash, this catches any juices that leach out and can burn.

4. **Roast for 60 to 90 minutes**, until a knife slipped deep into the squash cuts through like butter.
5. Remove from the oven and let rest until cool enough to handle.
6. Slice the squash into quarters or eighths. Use a spoon to scrape out the seeds and stringy material. Scrape the flesh from the skin using a table knife, discarding the skins.
7. Transfer the squash flesh to a bowl.
 - For a rustic purée that works especially well in savory side dishes and every day baking, just mash it with the back of a fork.
 - For a smooth purée that is better for sauces, custards and even some baked goods, use a food processor to process until smooth. Refrigerate and use within three or four days.

- ✓ Purée: 1-1 exchange of canned pumpkin and homemade pumpkin purée. Homemade purée is definitely thicker it might be necessary to add a little extra liquid to baked goods.
- ✓ Purée freezes very well.

