

Gem squash, triple cream, rhubarb jam, seeded mustard, bitter salad

GAGGENAU

Gaggenau Appliance:

Combi-steam oven

Serves: 4

Cooking Time: 40 minutes

Preparation Time: 60 minutes

Ingredients:

Roasted gem squash

4 gem squash, about 150 g each

Sea salt flakes

4 sprigs thyme

Triple cream bechamel

25 g flour

25 g butter

300 g milk

200 g triple cream cheese

1 pinch of nutmeg

1 pinch of salt

To finish

1 bunch of red mustard leaves

4 teaspoons of seeded mustard

4 teaspoons of rhubarb jam

Wild carrot flower

Wild carrot leaves

Preparation:

Roasted gem squash preparation:

1. Preheat your combi-steam oven on the Full Surface Grill, Level 2 + humidity at 165°C. 2. Create a lid by cutting off the top of the gem squash. Using a spoon, scrape out the seeds to create a hollow case. Rinse squash under cold water, pat dry and place on a lined solid tray. Season with sea salt flakes. Match each squash with its lid and generously brush olive oil on the inside and top of each squash. 3. Add a sprig of thyme and bake in the combi-steam oven for 20 minutes or until it is tender. Allow to cool to room temperature

Triple cream bechamel preparation:

1. In a saucepan, gently bring the milk to the boil. 2. Melt the butter in another saucepan, then add the flour and stir continuously with a wooden spoon to form a paste (roux). Cook for 2 minutes. 3. Slowly add the heated milk to the roux while whisking and bring to the boil. Stir continuously for a further 2 minutes until the sauce has thickened. Remove from the heat. 4. Add the salt and nutmeg. Add the triple cream and mix with a hand stick blender at a high setting and blend for an extra 3 minutes. Keep warm.



To finish:

1. Fill the squash with the triple cream and grill for 10 minutes or until golden brown using the Full Surface Grill + Circulated Air setting at 185°C. 2. Place each squash in the middle of a plate and create a garden around the squash with the leaves and seasonal flowers. Add the bitter mustard cress. Add 8 small dots of rhubarb jam around the plate. 3. Dress the salad

with an olive oil and lemon vinaigrette and serve. Add a small scoop of seeded mustard on the side.