



GASTROTOUR
Cinco Jotas

WOOD FIRED ACORN SQUASH WITH CINCO JOTAS



Chef's Name: Brandon Salomon

Restaurant: Evelyn's Fort Lauderdale

Ingredients

Sous Vide Acorn Squash (makes about 3 portions using 3 pieces of squash per plate)

- 1 ea., Acorn squash, cut in 1/2, then into equal size wedges
- 5 grams, Star anise
- 2 ea. or (10 grams) cinnamon stick, whole
- 70 grams, maple syrup
- 2 grams, cardamom pods
- Peel of one orange

Spiced Butternut Squash Mousse (makes about 1 cup)

- 400 grams, butternut squash (about 1 medium sized squash)
- 5 grams, kosher Salt
- 15 grams, grapeseed Oil, plus another 15 grams
- 30 grams, cinco jotas iberico ham fat (white part only/ no yellow fat)
- 10 grams, hawayej spice

Medjool Date Puree (Makes about 1 cup)

- 340 grams, medjool dates, pitted
- 950 grams, water
- Kosher Salt, to taste

Brown Butter Hazelnut Dukkah

- 64 grams, whole coriander seeds, toasted
- 21 grams, whole cumin seeds, toasted
- 170 grams, hazelnuts, toasted
- 127 grams, sesame seeds, toasted
- 65 grams, desiccated coconut, toasted
- 10 grams, maldon sea salt
- 3 grams, black pepper, ground
- 2 whole limes, zested (save for last)
- 225 grams, unsalted butter

Pumpkin Seed Cracker

- 5 grams, kosher salt
- 42 grams, chia seeds
- 50 grams, white sesame seeds
- 32 grams, pumpkin seeds (ground)
- 160 grams, flax seeds (ground)
- 28 grams, za'atar spice (ground)
- 295 grams, water

Presentation

- 5 ea. pluche of sage for garnish
- 5 grams, thinly sliced cinco jotas iberico ham (about 2" in length)

Preparation

Sous Vide Acorn Squash

1. Place water in a large pot. Set circulator inside to 194F
2. In cryovac bag, add all of the ingredients with the squash. Use cryovac machine to seal and vacuum the bag
3. Once water is at 194F, add the cryovac bag with squash and cook for 30 minutes submerged in the circulating water bath
4. Once 30 minutes is up, remove from water bath and let cool at room temperature

Spiced Butternut Squash Mousse

1. Remove skin from butternut squash and discard. Cut the squash in half and discard the seeds. Dice the butternut squash into 1" cubes and place in a medium bowl
2. Add salt and grapeseed oil. Let sit for 10 minutes to draw out moisture
3. Place butternut squash in a food processor and pulse until small even pieces without breaking down too much
4. In a small sauce pan, render the fat of the jamon (without burning) for 2-3 minutes over medium- low heat
5. Strain the fat pieces and reserve the oil for the next step
6. Place the reserved Jamón oil in a medium sized saucepan over medium- low heat. Remove butternut squash from food processor and place in the same medium sized sauce pan and cook for 20-30 minutes, stirring every 5 minutes. You want the squash to be tender and able to spread with the touch of a spoon.
7. Once squash is cooked, add to a blender, or Vitamix, and blend on low speed until creamy and smooth. Add up to 15 grams additional of grapeseed oil to reach a smooth consistency if needed.
8. Place butternut squash mousse in a piping bag with a flat tip for ease of piping on the plate for presentation

Medjool Date Puree

1. Bring water to a simmer in a small pot
2. Place pitted dates inside and simmer for 8-9 minutes or until soft
3. Strain liquid from dates, reserving the liquid on the side
4. Place dates in a blender, or Vitamix, and slowly add reserved cooking liquid until combined to make a smooth puree
5. Add salt to taste
6. Place puree in a small squeeze bottle for ease of plating

Brown Butter Hazelnut Dukkah

1. Place all ingredients (but lime zest) in a food processor and pulse until combined
2. Place ingredients from food processor in a small bowl and add the zest of the limes
3. To make brown butter: place butter in a small saucepan and heat over medium- high heat. Continue to mix consistently until the butter turns brown, about 4- 8 minutes. remove from heat immediately so the butter does not continue to cook.

For pick up:

1. For every 20 grams of dukkah, mix in grams of brown butter to create a cohesive crumble

Pumpkin Seed Cracker

1. Set oven to 200F to pre- heat
2. Place all spices in a medium bowl (leaving out the water)
3. Slowly add all water to the spice mixture while simultaneously mixing to create a paste. Let sit for 10 minutes to come together
4. Spread out mixture on a sheet pan lined with parchment paper or a non-stick silt pat
5. Spread evenly to cover entire tray about 1/8 of an inch thick until the mixture is evenly spread on the tray
6. Bake in oven for about 3 hours, or until the mixture becomes a crispy cracker. Rotate and check pan every hour to ensure proper cooking
7. Once the cracker is completely dry and crispy, leave out to cool at room temperature
8. Store in air tight container for up to one week

Presentation

1. Take sous vide acorn squash and season with kosher salt and place on a pre- heated grill to get char marks, about 1-2 minutes.
2. Place grilled acorn squash on your plate in a mosaic style.
3. Take the butternut squash mousse and pipe into small dots around the plate.
4. Interchange the acorn squash with medjool date puree to create different size dots throughout the plate.
5. Garnish plate with micro sage, 3 rustic pieces of pumpkin seed cracker, and fresh slices of Cinco Jotas ham.