

Batch Recipe Card

Item: Anello di Zucca Con Burrata e Bieta Saltata
Butternut Squash Ring with Burrata & Sauteed Swiss Chards

INGREDIENT	UNIT	AMOUNT
Butternut Squash	each	1
Swiss Chards	Bunch	1
Burrata	4 Oz	1
Garlic	Clove	2
Extra Virgin Olive Oil	Tbsp	5
Sherry Wine	Cup	1/2
Sherry Vinager	Cup	1/2
Sugar	Cup	1/4
Salt /Pepper to taste	Slice	4
Micro Greens or Basil Leaves		

Number Portions: 2

With a potato peeler take off skin from the squash, cut two rings from the center of the squash (about ¼ inch thick),brush squash with olive oil, season with salt and pepper and place in a 350 degree oven for about 20 minutes or until semi soft(to check use a fork, if the fork goes thru easily the squash is ready)

After squash is done let it cool off

While squash is cooking combine sherry wine, sherry vinegar, sugar in a small sauce pan and bring it to a boil, then reduce heat to medium and let it simmer until the liquid reduces and become syrup(take about 15-20 minutes or so...once done needs to cool off in the refrigerator for a few minutes)

Wash the swiss chards, cut them in to small pieces(discards the large stem),place 2 tbsp of olive oil and garlic cloves in a sautéed pan, heat up olive oil and garlic until golden brown, add swiss chard, splash little water and season with salt and pepper. Cook just a minute or so until wilted in order to keep bright color, then let it cool off Once squash and chards are cooled off,place the squash in the center of a plate(recipe is for two plates),place the chard in the middle of the squash,place half of the burrata on top of the chard per each plate,season with salt and pepper and add remaining Olive Oil(use oil per your taste if you like more)

Once plate is done,drizzled a few drops of the sherry syrup around the squash and garnish with micro green or plain fresh basil will do it

Enjoy!