

# BUTTERNUT SQUASH WITH COFFEE, BREAD MOUSSE AND CRUSTY MARBLED BISCUIT

🕒 60 min.    🍷 Difficult



## LET'S MAKE IT!

### MATERIALS

Cookie Cutter  
Small Paring Knife  
Abrasive Sponge  
Foil  
Oven  
Mixer  
Cheesecloth  
Siphon  
Bowls

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

For The Vanilla Coffee Oil  
Capsules Of Capriccio Grand  
Cru  
Vanilla Pod  
100 G Of Grapeseed Oil  
For The Sliced Squash  
Large Piece Of Butternut  
10 G Of Ginger  
Cloves Of Garlic  
Sprigs Of Thyme

- **For the vanilla coffee oil**
- In an empty bottle, put the oil, grapeseed, ground coffee and vanilla
- Infuse
- **For the sliced squash**
- Peel the squash
- Cut 4 slices 2 cm thick and detail using a cookie cutter to 7 cm in diameter
- Round the angles of the squash with a small paring knife and buff them with an abrasive sponge
- Arrange the slices of squash on the foil and season with salt, pepper and vanilla coffee oil
- Add a clove of garlic, a sprig of thyme and a small piece of ginger
- Close the 'papillotes' (buttered paper or tin foil) tightly
- Preheat oven to 190° C and cook the 'papillotes' for 20 min curl
- Check for doneness and keep warm
- **For the bread mousse**
- Cut rye bread into small pieces
- Bring the cream to a boil and add the bread and baker's yeast
- Remove from heat and let steep for 30 minutes covered
- Mix then put the dough through a cheesecloth
- Cool and put the mixture in a siphon
- Add gas cartridges and reserve at room temperature
- **For the salad dressing**
- Chop chives and shallots
- Chop the ginger and roast the pumpkin and sunflower seeds for 10 min at 140° C
- Mix all the ingredients in vanilla coffee oil and add pumpkin seed oil last
- **Finishing and presentation**
- Reduce the red wine vinegar by  $\frac{3}{4}$
- Cut the squash slices in 4 and place 3 in bowls
- Add a few drops of red wine vinegar and serve the bread mousse on the side

10 MI / 0.3 Oz Of Vanilla  
Coffee Oil

Freshly Ground Salt And  
Pepper

For The Bread Mousse

Rye Bread With Squid Ink

5 G Of Baker's Yeast

L / 33 Oz Of Liquid Cream

Gas Cartridges

For The Salad Dressing

5 Cl / 1.7 Oz Of Vanilla Coffee  
Oil

1/2 Bunch Of Chives

10 G Of Chopped Shallot

5 G Of Minced Ginger

15 G Of Sunflower Seed

15 G Of Pumpkin Seed

3 Cl / 1 Oz Of Pumpkin Oil

Finishing And Presentation

20 Cl / 7 Oz Of Red Wine  
Vinegar

## INSPIRATIONS

