

## PUMPKIN QUICHE WITH BACON

— SERVES 6 —

One of my favourite ways to prepare pumpkins is to roast them with oil and herbs and serve them as a side dish, often with pork or beef. I like this way of cooking them so much that I wondered if maybe I didn't really need the meat; maybe I could just serve them on their own like that, for lunch or as a starter. It turns out that the squash still needed a little something — so gradually this recipe emerged, where the roasted pumpkin is incorporated into a quiche.

1¼ POUNDS / 600 G PUMPKIN OR  
OTHER WINTER SQUASH

2 TABLESPOONS EXTRA VIRGIN  
OLIVE OIL, PLUS MORE FOR  
DRIZZLING

LEAVES FROM 1 SPRIG OF FRESH  
ROSEMARY

FINE SEA SALT AND FRESHLY  
GROUND BLACK PEPPER

3½ OUNCES / 100 G BACON,  
CUT INTO LARDONS OR DICED

1 LARGE ONION, THINLY  
SLICED

2 LARGE EGG YOLKS

1 CUP / 250 ML DOUBLE (HEAVY)  
CREAM

¼ TEASPOON GRATED NUTMEG

2 LARGE EGG WHITES

8 OUNCES / 230 G FROZEN  
PUFF PASTRY, THAWED

1. Preheat the oven to 400°F / 200°C.

2. Cut the pumpkin in half and scoop out the seeds. Slice the pumpkin into 6-inch / 15-cm wedges. Line a roasting tin with baking parchment and lay the pumpkin wedges on top. Drizzle with olive oil and season with the rosemary and salt and pepper. Roast, turning them once, until golden and tender, about 30 minutes.

3. Meanwhile, in a large sauté pan, heat 2 tablespoons of olive oil over a medium-high heat. Add the bacon and cook until browned, about 3 minutes. Reduce the heat to low, add the onion, and season with salt and pepper. Cook, stirring occasionally, until the onion is tender and slightly golden brown, about 18 minutes.

4. Discard the pumpkin skin and purée the flesh in a food processor or mash well in a bowl with a fork. Set aside in a bowl to cool.

5. Stir the egg yolks, cream and nutmeg into the pumpkin. Season with salt and pepper. Add the onion/bacon mixture, discarding the excess oil.

6. Using an electric mixer, whisk the egg whites to stiff peaks. Fold the whites into the pumpkin mixture.

7. On a lightly floured surface, roll out the dough to a ⅛-inch / 3-mm thickness. Line a 10-inch / 25-cm quiche dish or tin with the puff pastry, trimming any excess from the edges, and prick the bottom several times with a fork.

8. Scoop the pumpkin mixture into the quiche shell. Bake until the pastry is crisp and golden and the filling is set, about 35 minutes. Let cool for 5 minutes before serving.







## PUFF PASTRY SHELLS WITH LANGOUSTINES AND SCALLOPS

~ SERVES 4 ~

I love a good vol-au-vent, or in this case *bouchée à la Reine*: delicious puff pastry, stuffed with a creamy filling and topped with a chic little hat. In fact, one of my first blog posts was a recipe for *bouchée à la Reine* with a mushroom and chicken filling, and it remains, to this day, the most re-blogged, tagged, and pinned image of any on the blog. It was one of my earliest posts, and, if I am being honest, I know I can do better. This version, with langoustines and scallops, is my absolute favourite: extra luxurious, filled with seafood, and perfect to be enjoyed in the company of those who feel as strongly about *bouchée à la Reine* as I do.

1 TABLESPOON EXTRA VIRGIN  
OLIVE OIL

12 MEDIUM WHITE MUSHROOMS,  
SLICED

1 MEDIUM LEEK, WHITE PART ONLY,  
THINLY SLICED

FINE SEA SALT AND FRESHLY  
GROUND BLACK PEPPER

¼ CUP / 60 ML DRY WHITE WINE

¾ CUP / 180 ML CHICKEN STOCK

8 LANGOUSTINES OR MEATY  
CRAYFISH TAILS, SHELLED

4 LARGE SEA SCALLOPS, HALVED  
HORIZONTALLY

5 TABLESPOONS / 75 ML  
CRÈME FRAÎCHE

4 BAKED PUFF PASTRY SHELLS  
(4½ INCH / 11.5 CM DIAMETER)

LEAVES FROM A FEW SPRIGS OF  
FRESH TARRAGON, CHOPPED

1. Preheat the oven to 325°F / 160°C.

2. In a large sauté pan, heat the olive oil over a medium heat. Add the mushrooms and leek, season with salt and pepper, and cook until softened, a few minutes. Pour in the wine and simmer for 2 minutes to reduce. Add the chicken stock, bring to the boil, and cook for 8 minutes.

3. Add the langoustines and scallops, season with salt and pepper, and cook until just cooked through, about 3 minutes. Reduce the heat and stir in the crème fraîche. Remove the filling from the heat and season with salt and pepper.

4. Put the pastry shells and tops ('hats') on a baking sheet and heat in the oven until hot, 5 to 8 minutes.

5. Spoon the filling into the shells, sprinkle with the tarragon, and place the pastry 'hat' on top. Serve immediately.



## BUTTERNUT PANCAKES WITH SAGE BROWN BUTTER

~~~~~ SERVES 4 TO 6 ~~~~~

We don't grow our own yet, but in autumn we tend to build up a small collection of pumpkins and squash in various shapes and sizes. We decorate our tables with them, and for a few weeks it seems we are drowning in pumpkins. Then, as the season progresses, we start cutting them up one by one; many end up in soups, while others get roasted as a side dish. The really lucky ones end up in delicious little creations like these pancakes, which are so simple to make, yet feel quite decadent and grown up when drenched in sage and butter sauce. The words 'light' and 'rich' seem contradictory, but they are the ones I would pick to describe these pancakes.

1⅓ CUPS / 200 G BUTTERNUT  
SQUASH PURÉE (SEE NOTE)

1 LARGE EGG

⅓ CUP / 80 ML CRÈME FRAÎCHE

⅓ CUP / 30 G FRESHLY GRATED  
PARMESAN CHEESE (OPTIONAL)

1½ CUPS / 180 G PLAIN (ALL-  
PURPOSE) FLOUR

1 TEASPOON BAKING POWDER

FINE SEA SALT

5½ TABLESPOONS / 80 G UNSALTED  
BUTTER, PLUS MORE FOR THE PAN

A SMALL BUNCH OF FRESH  
SAGE LEAVES

### *note*

*To make the purée, peel, seed and cube about half a medium butternut squash, then roast it in a preheated 350°F/180°C oven until very tender, about 20 minutes. Purée using a potato ricer or food processor, or mash by hand.*

1. In a bowl, mix the butternut purée, egg and crème fraîche. Using a wooden spoon, stir in the Parmesan (if using), flour, baking powder and a pinch of salt, until you get a smooth batter.

2. Lightly butter a large cast-iron frying pan (skillet) or sauté pan and set over a medium heat. Using about half the batter, drop 4 or 5 pancakes into the pan. Let them cook until the bubbles on the surface start to pop and the undersides are golden brown, about 1 minute, then turn them over. Cook just to set the other side, about 1 minute. Repeat with the remaining batter.

3. In a small saucepan, heat the 5½ tablespoons / 80 g butter over a medium heat. Add a pinch of salt and the sage leaves and cook until the butter turns golden brown and the sage leaves are crisp, a few minutes.

4. Serve the pancakes with a drizzle of the browned butter and sage leaves on top.





