



Braise

Grilled Kabocha Squash with Prosciutto & Truffle Honey

Squash

1 Kabocha Squash, medium
¼ c. Truffle honey, recipe follows
Salt to taste

Cut squash in half, roast in 350° oven for 20 minutes, depending on size. Bake until squash is almost cooked, still firm in center. Remove from oven and let cool. Remove rind from squash and cut into wedges. Mix squash with half of truffle honey, let marinate for 10 minutes.

Truffle honey

3 T Honey
1 T Truffle oil, white

Mix together in bowl, set aside.

Presentation

8 Prosciutto slices, very thin
4 oz Parmesan cheese
1 T Black pepper, cracked

Lay prosciutto on plate. Grill squash until done, season with salt. Place squash on top of prosciutto., Drizzle with truffle honey, dust with black pepper and top with finely sliced parmesan.