
MASTER CHEF RECIPES

BY: JASON D. HALL, CMC

Butternut Squash Soup

Category: Soup

Yield: 6 portions

The Ingredients

- 2 butternut squash (about 4 pounds total)
- 1 tablespoon extra-virgin olive oil
- 1 cup diced leeks, white part only, reserve the green top for the terrine
- 1 tablespoons chopped fresh garlic
- 3 tablespoon chopped fresh ginger
- 2 tablespoons maple syrup
- 1/4 teaspoon grated nutmeg
- 4 cups vegetable stock or water
- 1 cup coconut milk
- Salt and freshly ground pepper to taste



Butternut Squash Soup

The Cooking Instructions

1. Preheat oven to 375 degrees.
2. Cut off the ends of the squash, then split in half length-wise.
3. Place the squash on a sheet tray lined with foil, brush with olive oil, and season with salt and pepper
4. Roast for about 35 minutes or until tender. A knife should easily slide through the skin into the pulp.
5. Let cool at room temperature for about 20 minutes. Using a large spoon scoop out the seeds and discard them. Peel the half carefully and remove any fibers. In a small bowl set aside 8oz for the terrine, cover with plastic wrap.
6. In a stockpot, heat the olive oil and add the leeks. Sweat until translucent, add the garlic and ginger. When the garlic is fragrant, add the maple syrup, and nutmeg. Add the squash and stock and bring to a boil. Lower the heat and cook gently for 15 minutes, add the coconut milk and cook for 10 additional minutes.
7. Puree and hold.

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Cranberry-Pumpkin Seed Granola

The Ingredients

- 4 cups old-fashioned rolled oats
- 1 cup grated unsweetened coconut
- 2 cup½ cup pistachios chopped
- 1 cup dried cranberries
- 1 cup pepita (green pumpkin seeds) sliced almonds
- ¾ cup vegetable oil
- ½ cup honey

The Cooking Instructions

1. Preheat the oven to 350 degrees F.
2. Toss the oats, coconut, and almonds, cranberries, pistachios, and pepita together in a large bowl. Add the honey and oil to the mixture and stir until well coated.
3. Pour onto a small sheet pan.
4. Bake, stirring occasionally with a spatula, until the mixture turns a nice, even, golden brown, about 20 minutes.
5. Once cool add the mixture to a food processor and pulse to evenly combine all the ingredients.
6. Reserve in an airtight container.

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Butternut Squash Terrine

The Ingredients

- 8oz of reserved roasted squash –medium dice
- 3Tbsp dried cranberries
- ¼ tsp granulated gelatin
- 1tsp pumpkin seed oil
- 1tsp maple syrup
- 2Tbsp leek ash (see recipe)
- Salt and pepper

The Cooking Instructions

1. Prepare a small tunnel mold or desired mold by spraying with nonstick spray and lining with plastic wrap.
2. Lay the pieces of squash out on a small sheet tray, sprinkle all the remaining items over the squash.
3. Toss ingredients gently 3-4 times careful not to break up the squash.
4. Pack this mixture into the prepared mold and wrap tightly with plastic wrap.
Refrigerate overnight.

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Leek Ash

The Ingredients

- Reserved Green Leek Tops- sliced into 2 inch segments

The Cooking Instructions

1. Preheat oven to 350.
2. Place the leek tops on the tray and cook until they are dark about 45min.
They will look burnt, but this is what creates the smoky rustic flavor of the ash.
3. Remove from the oven and let cool completely.
4. Crumble the mixture over the tray, add this to a spice grinder and grind into dust.
5. Store in a spice tin for use.

(vegetable ashes are a great way to create a deep smoky and rustic flavor. They are great in spice rubs and in BBQ sauces.)

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Bourbon Whip Cream

The Ingredients

- 3oz Heavy Cream
- .5 oz. bourbon
- Salt and Pepper

The Cooking Instructions

1. Add the cream to a stainless steel bowl whip the cream until thick
2. Add bourbon and salt and pepper.

For Plate Up

1. Slice terrine into 1 inch slices- hold at room temperature.
2. Add butternut squash puree to a soup bowl,
3. Gently set terrine in the middle and sprinkle the granola
4. drizzle with pumpkin seed oil and seasoned brandy whip cream if desired.

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