

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Butternut Squash “Gratin” Paella with Chorizo, Bacon, Leek and Green Garlic

BY CHEF JOEY ALTMAN

Ingredients

¼ cup olive oil

1 tbsp. butter

4-5 slices of bacon,
cut in small pieces

1 yellow onion, cut in small dice

1 medium leek, trimmed,
diced, and washed

1 cup diced Chorizo, can use
spicy or mild

2 stalks of green garlic,
tough green tops discarded
and chopped small

2 spring onions, tough green
tops discarded and chopped
small

2 cups carnaroli rice, you
may use arborio or any other
rice you like

2 cups chicken stock (feel
free to use vegetable broth)

2 cups tomato puree

4 garlic cloves

1 Butternut squash, peeled,
halved, seeded and sliced
in ¼ inch thin slices

Directions

Preheat oven to 350°F.

In a blender puree the tomato puree, broth and garlic cloves.

Heat a paella pan or a large sauté pan on medium. Add the olive oil and butter then the chopped bacon. Stir until it starts to render and soften.

After a few minutes of stirring add the chopped onions, leeks, spring onions, green garlic, and chorizo. Cook, stirring frequently, for 15-20 minutes or until very tender.

Stir in the rice and make sure each grain gets combined and well coated with the olive oil and butter. Continue to stir until the rice is hot.

Slowly pour in the stock mixture. Stir.

Carefully layer the sliced squash starting from the outer edge in moving in concentric circles ending in the middle.

Drizzle a little olive oil over the top and cover with a piece of parchment paper (cut to fit) with a 1 inch hole cut in the middle. Cover with a lid or foil and place in the oven to cook for 30 minutes.

Remove from the oven to the stove top or trivet, keep covered and allow to cool for 15 minutes before serving with your favorite Bouchaine wine!