



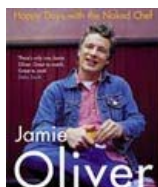
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hamilton squash

snacks and sides | serves Serves 4

This is a recipe inspired by a one-minute conversation with my mate Johnny Boy Hamilton. He had basically eaten far too much meat in Paris, went for the veggie option one night and was blown away by it. His description used a marrow instead of a squash and some kind of green rice, but anyway, the great thing is I've given this a bash my way and think it's an absolutely fantastic recipe. So, nice one John. There is no need to precook the rice as it will take on moisture from being cooked inside the squash.

First of all, soak your porcini for 5 minutes in 140ml of boiling water. Preheat the oven to 230°C/450°F/gas 8. Using a teaspoon, score and scoop out some extra flesh from the length of the squash. Finely chop this flesh with the squash seeds and add to a frying pan with 4 lugs of olive oil, the onion, garlic, coriander seeds, chilli, rosemary and sun-dried tomatoes. Fry for 4 minutes until softened. Add the porcini and half their soaking water. Cook for a further 2 minutes before seasoning. Stir in your rice and pinenuts, pack the mixture tightly into the 2 halves of the squash and then press them together. Rub the skin of the squash with a little olive oil, wrap in tin-foil, and bake in the preheated oven for about 1¼ hours.



• from [Happy Days with the Naked Chef](#)

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ingredients

- 1 small handful of dried porcini mushrooms
- 1 butternut squash, halved and seeds removed
- olive oil
- 1 red onion, finely chopped
- 1 clove of garlic, finely chopped
- 1 teaspoon coriander seeds, pounded
- a pinch or two of dried chilli, to taste
- 2 sprigs of fresh rosemary, leaves picked and finely chopped
- 5 sun-dried tomatoes, chopped
- sea salt and freshly ground black pepper
- 100g basmati rice
- ½ a handful of pinenuts, lightly roasted

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