

FAIRMONT SAN FRANCISCO

RECIPE

House Honey Roasted Winter Squash Bruschetta Bellwether Creamery Ricotta, Fennel Salad, Walnut Crostini

PORTION: 6

Ricotta Cheese

12 x tbsp. ricotta cheese

In a mixing bowl whip ricotta until smooth and allow time to refrigerate

Crostini

12 – Thin slices of walnut bread

Olive oil

Sea salt – to taste

Pre heat oven to 375. Lay slices of bread on sheet pan, drizzle with olive oil and sprinkle with sea salt. Place in oven until toasted and crisp, remove from oven and allow to cool.

Hard Squash Mixture

1 x lbs peeled – cleaned and ¼ inch diced Squash

2-3 oz pure honey

1 x tbsp olive oil

pinch of fresh grated cinnamon

sea salt & pepper – to taste

Preheat oven to 350 degree; in a mixing bowl add all ingredients. Mix well and place on a baking tray. Place in oven and cook until just cooked though. Remove and allow cooling until room temperature.

Fennel Salad

2 x small heads of crisp fennel-washed and sliced thinly

¼ small head of Frisee

olive oil

Sea salt & pepper – to taste

Lemon juice

Place fennel, Frisse in a chilled bowl, drizzle with Olive oil, juice from lemon, toss and season with sea salt/black pepper.