

Sage Harissa Butternut Tartare with Burrata Cheese

Ingredients

- 1 Butternut (Diced and Roasted)
- 2 Guajillo's
- 2 Thai Chilis
- ¼ Cup of Tomato Paste
- ½ Teaspoon of Ginger
- 2 Cloves of Garlic
- ¼ Cup of Sesame Oil
- 1 Lemon (Zest/Juiced)
- ½ Cup of Sage
- 1 Tablespoon of Salt
- ¼ Cup of Maple Syrup
- 1 Stick of Cinnamon
- 1 Star Anise
- 1 Cup of Apple Cider
- 2 Cups of Grapes (Sliced in Half)
- 1 Tablespoon of Pickling Spice Mix
- 1 Tablespoon of Rice Vinegar
- 1 Cup of Brown Sugar
- 100 Grams of Butter
- 2 Cups of water
- 2 Burrata Balls
- Sourdough Cracker

Instructions

Harissa Paste

1. In a small container, soak dried peppers in water and deseed them.
2. Place in a blender with garlic, ginger, tomato paste, sesame oil, lemon zest, and juice.

Pickled Grapes

1. In a small pot, heat up water, vinegar, half of the brown sugar, and pickling spices, and boil for 8 minutes.
2. Once all is incorporated, add the sliced grapes and shut off the heat.
3. Once liquid is cold, store in the fridge.

Brown Butter

1. Using a pan, slowly heat up butter until the fat in the butter starts to brown.
2. Strain fat and leave at room temperature to cool.

Maple Reduction

1. In a small pot, bring apple cider, brown sugar, maple syrup, cinnamon, and star anise to a boil until it starts to thicken.
2. Leave to cool.

Butternut Tartare

- Start by peeling the butternut then dicing into small cubes.
- Spread evenly on a baking sheet and toss in olive oil, salt, pepper, and harissa paste.
- Roast at 350 degrees in an oven for 8-10 minutes until they are soft.
- Let cool and add maple reduction and brown butter.
- Plate butternut and garnish with burrata, pickled grapes and microgreens (optional).
- Use crackers for dipping and enjoy!



DALLAS ARBORETUM
AND BOTANICAL GARDEN

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