

BUTTERNUT SQUASH GOZLEME WITH TOMATO-BROWN BUTTER

Yield: 6 Large Flatbreads, 12 Portions

Ingredients	Amounts
<i>Brown Butter</i>	
Butter	8 Tbsp.
<i>Tomato-Brown Butter</i>	
Tomatoes, canned, crushed	14.5 oz.
Garlic, finely chopped	2 ea.
Extra-virgin olive oil	1 Tbsp.
Brown Butter (recipe above)	4 Tbsp.
Salt	as needed
Black pepper, ground	as needed
<i>Butternut Squash Gozleme</i>	
Leek, white part only, finely chopped	1 cup
Extra-virgin olive oil	2 Tbsp.
Butternut squash, peeled, grated (large holes on grater)	1 ½ cups
Haloumi cheese, grated or or barrel-aged feta cheese	¾ cup
Salt	1 ½ tsp.
Black pepper, ground	as needed
Tomato Brown Butter (recipe above)	1 ½ cups
Whole wheat pita bread, whole wheat tortillas or Arabic pita	6 ea.
Lemon zest or sumac	1 Tbsp.
Red chile flakes or Maras pepper	1 Tbsp.
Mint, spearmint or oregano, dried	1 Tbsp.

Method

1. *For the Browned Butter:* Have a dry fine-mesh and stainless-steel bowl ready before you start making the brown butter. If there is any water, the butter will bubble vigorously and can be dangerous, so please make sure that your bowl, ladle, and sieve are not wet.
2. Bring the butter to a boil in a heavy 2-quart saucepan over medium heat, then lower the heat to medium-low to low. Simmer until it turns brown and smells like hazelnuts, about 10 minutes.
3. The butter will clarify first. The solids will sink to the bottom after the water has evaporated. It can burn quickly, turning from brown to black, so you must watch it carefully after 6 minutes of simmering.

4. As soon as you smell a toasted nut aroma, check the butter by ladling a little bit onto a white plate. If it looks like maple syrup, it is done.
5. Strain the brown butter immediately through the sieve into the bowl and allow it to cool. Cover and refrigerate for up to 1 month, or freeze for up to 3 months. This will yield 6 tablespoons of brown butter, more than is required for the recipe.
6. *For the Tomato-Browned Butter:* Combine the tomatoes, garlic, olive oil, and brown butter in a 10-inch sauté pan over low heat and simmer until the tomatoes start to break down and become soft and jam like, about 20 minutes. Set aside to cool.
7. Blend until smooth, then season with salt and pepper to taste. Use warm or hot. Store, covered in the refrigerator, for up to 1 week. This will yield 2 ½ cups of Tomato Brown Butter. This is more than is necessary for the recipe.
8. *For the Butternut Squash Gozleme:* In a skillet over medium – low heat, sweat the leek in 1 tablespoon olive oil, stirring until it is soft and translucent but not brown, about 5 minutes.
9. *For the Filling:* Combine the leek, squash, cheese, salt and pepper to taste in a large mixing bowl.
10. *To Assemble:* Put 3 tablespoons Tomato-Brown Butter on each pita and smooth it to the edges in a very thin layer. You don't want to use as much sauce as you would when making a pizza, but instead, cover the bread with the sauce as if you were spreading it generously with butter.
11. Sprinkle with 1/3 cup squash mixture and distribute it evenly, using the back of a spoon, going all the way to the edges.
12. Sprinkle ½ teaspoon each of sumac, maras pepper, and mint over each pita. Fold the left side in towards the middle and then the right side towards the middle, overlapping by about ½ inch, to form a rectangle shape with an open top and bottom.
13. When the gozleme are assembled, heat an 11 to 12-inch cast iron or nonstick pan over medium – low heat. Place two gozleme at a time, seam side down, in the pan.
14. Cook until the filling is hot, and the bread is lightly toasted on one side but still soft on the other, about 6 minutes. Flip to the other side and cook 1 minute more to heat through.
15. Place them on a tray and cover with aluminum foil to keep warm while you cook the remaining four gozlemes. Cut in halves or strips and serve immediately.

Notes: The Tomato-Brown Butter recipe will yield approximately 2 ½ cups.

The Brown Butter recipe will yield approximately 6 tablespoons.

Maras Peppers: In southeastern Turkey, not far from the border with Syria and around the city of Kahramanmaraş, is the Maras region, where these sweet oily peppers thrive and are usually what is imported and labeled as Aleppo pepper. Bright red, brightly flavored and oily, with a bittersweet, slow mild heat, these peppers broaden all the other flavors in a dish. Available online at formaggiokitchen.com

You can substitute red pepper flakes.

Nutrition Information (per portion/serving)

Calories: 180/Protein: 5 g/Carbohydrate: 25 g/Fiber: 3.5 g/Carbohydrate to Fiber ratio: 7

Saturated fat: 3.5 g/Polyunsaturated fat: 1 g/Monounsaturated fat: 3.5 g

Trans fat: 0 g/Sodium: 375 mg / Potassium: 220 mg / Added sugar: 0 g

Source: Ana Sortun, as presented at the 2020 Healthy Kitchens, Healthy Lives® conference.
Published with permission of the author. All rights reserved.