

# Winter Squash "Pancake" with Mozzarella and Sage

MAKES APPROXIMATELY 3 CUPS, SERVING 3 TO 6

With a bowl of lef\_\_\_\_\_d butternut squash, a ball of fresh mozzarella, and half a bunch of sage leaves, this dish was inevitable. Sage is a natural with winter squash. If you have any Sage Oil, you can use it to cook the "pancake." Adding the sage leaves is optional in this case.

- 1 butternut, Buttercup, or Blue Hubbard squash, 2 to 3 pounds
- sea salt and freshly ground pepper
- 3 tablespoons unsalted butter or Sage Oil, page 61
- 10 large sage leaves
- 1 (4-ounce) ball fresh or smoked mozzarella
- 3 tablespoons parsley leaves
- 1 garlic clove

1. Bake the squash as described on page 151. Scoop out the flesh and beat it with a fork to smooth it out. Season it with a little salt to taste.
2. Melt the butter or heat the oil in a medium nonstick skillet. Add the sage leaves and cook over medium heat for a minute or two to flavor the butter. Leaving the leaves in the pan, add the squash and smooth it out. Cook for 15 minutes, then give it a stir, scraping up the browned undersides and pressing a new layer to the bottom of the pan. Continue in this manner as long as you have time for. The more it browns, the better it will be.
3. While the squash is browning, thinly slice the cheese and chop the parsley and garlic together. Just before serving, pat the squash evenly in the pan once more, lay the cheese over the top, then cover and cook for a few minutes longer for the cheese to soften. Remove the lid, add the parsley-garlic mixture, drizzle on a little more Sage Oil, if using, and serve right from the pan.

