

CHAMOMILE ROASTED DELICATA SQUASH *with* GREEN TEA-AVOCADO PUREE, MEYER LEMON ZEST, DAIKON RADISH & OSETRA CAVIAR

*Brooke Williamson's
Alterna-Inspired Recipe*

Ingredients

2 ea delicata squash, cut into one inch rings
and de-seeded

1 tablespoon avocado oil

1 teaspoon dried chamomile

1 tablespoon honey sea salt to taste

1 ea avocado

1 tsp matcha powder

1 tsp minced shallot

1/4 cup water

2 tbsp avocado oil

Juice of one meyer lemon

salt to taste

Instructions

1.

Combine all ingredients in a bowl to coat the
squash.

Lay the squash flat on a baking mat, and
bake at 350 degrees for 30-40 minutes until
tender.

Allow to cool.

2.

Add all ingredients to a blender and blend
until smooth.

Assorted radishes, julienned, for garnish 1 oz
osetra caviar

Zest of one meyer lemon

Arrange the squash on a plate and garnish
with avocado puree, lemon zest, radish and
caviar.

enjoy!