



Sonoma County Farm Desserts

KOBOCHA SQUASH BREAD PUDDING WITH SPICED CIDER REDUCTION

Servings 8

-Ingredients

- 3 - 4 pound Kobocho squash for roasting
- 8 soft-ball sized Kobocho Squash for serving
- 1 loaf of French bread day old, cubed
- 2 cups Kobocho squash puree from the squash above that you will cook
- 2 cups milk
- 3/4 cup heavy cream
- 1/4 cup molasses
- 1 cup brown sugar
- 1/2 cup sugar
- 3 each eggs large
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg freshly ground
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/4 cup turbinado sugar
- 1/8 cup butter unsalted

-Spiced Cider Reduction

- 4 cups Spiced Cider

-Instructions

- Preheat oven to 400 degrees F. Wash and dry Kobocho squash. Place all squash, whole on a baking sheet. The large 3 -4 pound squash will take approximately 40 - 50 minutes to cook. The smaller squash cook in about 20 -30minutes. Keep checking and remove smaller squash as they become tender when pierced with a knife. Remove from oven and let cool.
- When cool, slice large squash in half. Remove the seeds and puree in a food processor.
- Small squash can be sliced in half, the seeds removed and reserved covered, to keep moist until ready to serve. These will be the squash that the bread pudding is served inside.
- Combine Kobocho squash puree, milk, heavy cream, molasses, brown sugar, sugar, eggs, spices, vanilla and salt in a large bowl.
- Add cubed French bread to the mixture; stir to moisten all the bread. Cover and refrigerate for at least 2 hours to overnight. Can be prepared a day ahead.
- Meanwhile place the spiced cider in a saucepan and place on stove over medium to low heat. Slowly reduce until you have about 1 cup of liquid left. Remove from stove and let cool. The cider reduction will thicken almost to the consistency of syrup. Set aside.
- Preheat oven to 350 degrees F. Butter a 9 x 11 baking dish. Pour mixture into dish. Sprinkle with turbinado sugar and dots of butter. Cover baking dish with foil and bake 30 minutes.
- Remove cover and bake for another 15 to 20 minutes until brown and crispy.
- At serving time the small squash can be reheated for 5 minutes in the oven at 325 degrees F. Remove from oven. Place the bottom half of one of the small squash on a plate. Place a scoop of bread pudding inside the squash. Replace the top side of squash on top of the bread pudding, allowing the pudding to peek out. Drizzle the squash, pudding and the plate with the Spiced Cider Reduction. Can be served with a dollop of whipped cream, if desired.