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THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
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Orsa & Winston / Red Kuri Squash Soup with Yuzu Koshō Crème Fraîche

Though the soft beauty and polished precision of Josef Centeno's Japanese-Italian crossover tasting menus may seem daunting to tackle at home, this silky autumnal bisque is a great start. Gorgeous red kuri squash grows in sunny areas like California and Florida, and kabocha substitutes nicely. The recipe calls for a few ingredients that require seeking out but are worth it: From the ginger family, grains of paradise contribute a peppery, citrusy pungency; search for them online or in specialty spice markets. Japanese black sugar is an earthy rock candy you can track down in Asian markets, yet unprocessed Asian rock candy or even a spoonful of molasses also works. Definitely find yourself a tube or bottle of yuzu koshō. The magical condiment adds instant acidity, heat, and umami with its eye-opening fermented blend of chiles, citrus, and salt.

SERVES 8

4 tablespoons (½ stick) butter, at room temperature
2 tablespoons smashed Japanese black sugar or rock sugar, or 1 tablespoon molasses
1 teaspoon (3 grams) Diamond Crystal kosher salt
1 teaspoon freshly ground grains of paradise
3 pounds kuri squash (5 or 6 small), halved and seeded
1 cup crème fraîche
1 tablespoon yuzu koshō
4 cups half-and-half (or unsweetened almond milk)
2 teaspoons salt, plus more to taste
Finely chopped chives, for garnish
Togarashi, for garnish
Aonori powder, for garnish

Preheat the oven to 400°F.

In a small bowl, mix the butter with the black sugar, kosher salt, and grains of paradise. Arrange the squash on a rimmed baking sheet, cut-side up. Rub the flesh with the butter mixture and roast until fork-tender, 30 to 45 minutes. Carefully remove from the oven and let cool for at least 10 minutes.

In another bowl, mix the yuzu koshō and crème fraîche until well combined.

Using a spoon, scoop the roasted squash flesh into a large saucepan along with any liquid from the baking pan; discard the skins. Add the half-and-half and bring the mixture to a simmer over medium-low heat. Remove from the heat and carefully transfer the mixture to a blender. Puree until smooth. Add 2 teaspoons salt for starters, then taste again and adjust the seasoning as needed.

Ladle 1-cup portions into bowls. Top with 1 tablespoon of the yuzu koshō crème fraîche. Sprinkle with chives and dust with the togarashi and aonori. Serve hot.