



## *The Edible Garden*

Recipe featured at *Garden-to-Table Festival Weekend* demonstration,  
October 11

### **Fresh Pumpkin Puree**

By: Heather Carlucci, Pastry Chef, Print Restaurant

#### **Ingredients**

8 pound pumpkin (preferably a sugar pumpkin)  
1 ½ tablespoons unsalted butter, melted

#### **Instructions**

1. Slice off the stem end of the pumpkin 2 ½ inches from the top, reserving it. Scrape out the seeds and the membranes, reserving the seeds for toasting if desired and brush the inside of the pumpkin with the butter.
2. Top the pumpkin with the reserved stem end, then bake it in a shallow baking pan in the middle of a preheated 375°Fahrenheit oven for 1 ½ hours, or until the pulp is tender. Let it cool in the pan until it can be handled.
3. Discard any liquid that may have accumulated in the pumpkin, scoop out the pulp, and, in a blender, purée the pulp in batches. Transfer the batches along the way to a large sieve or colander lined with overlapping large coffee filters set over a large bowl. Cover the surface of the purée with plastic wrap and let the purée drain, chilled, overnight.