

## FALLING FOR SQUASHES AND PUMPKINS 75 Irresistible Recipes to Unravel Their Delicious Personalities Louise Gagnon

208 pages

September 2011

Éditions de l'Homme

Tasty unpretentious squashes seeking curious cook looking for love and willing to commit to a lasting relationship... Would you describe your relationship with winter vegetables as humdrum? If the only place you use butternut squash is in soup and any pumpkin you pick up is inevitably turned into pie, this book offers to play matchmaker between you and those colourful funny-shaped vegetables: squashes! In addition to providing all the information you need to identify, select, buy and preserve the more than fifteen or so varieties on the market, this wonderfully illustrated book will introduce you to the best ways of preparing squashes and pumpkins. Once you know more about them, luscious Delicata, Pink Banana, Butternut and Buttercup will make a triumphant entrance onto your menus. From tagine dip to a surprising crème brulée and not-to-be-missed soups, over 75 delicious, original and heart-warming recipes will tickle your taste buds and brighten up chillier days. It's a good bet that once you've fallen for them, you'll find it hard to break up when spring comes!

Louise Gagnon has a masters in nutrition and is interested in everything to do with food. A nutrition consultant, passionate cook and culinary stylist, she is also a foodloving columnist for Châtelaine magazine, where she writes articles on gastronomy as well as presenting her own recipes.

## Strong points

- A very artistic lay-out and mouth-watering photographs.
- The book's unique design and humorous tone.
- Original and trendy recipes.
- Alternative ingredients that are easy to find.

## Some suggested recipes

- ■Squash chips
- Duck confit and squash eggrolls
- Onion squash soup au gratin
- Coconut milk soup made in a pumpkin
- Pumpkin seed pesto
- ■Squash and pear chutney
- Spicy squash and shrimp pizza
- Squash gnocchi in sage-flavoured brown butter
- ■Stuffed Delicata squash
- Squash and caramelized pineapple compote
- Pumpkin crème brulée
- Pumpkin caramel