



# In The Kitchen with Cortney Kelley

## October 2024 – Fall's Warming Comforts



### Pumpkin, Lentils and Chickpeas with Pomegranate Molasses

¾ cup green lentils	6 garlic cloves, finely chopped
¼ cup olive oil	14 oz. can of chickpeas (garbanzo beans), drained and rinsed
2 medium onions, quartered and thinly sliced	2 tablespoons dried mint
3 medium bell peppers, deseeded, quartered and thinly sliced	1 teaspoon Aleppo pepper
2½ pound pumpkin, peeled, deseeded, and cut into 1-inch chunks	Sea salt and freshly ground black pepper, to taste

#### *For the sauce:*

2 heaped tablespoons double concentrated tomato paste	2½ cups water
2 tablespoons pomegranate molasses	2 tablespoons olive oil

Put the lentils in a medium saucepan, pour enough hot water to cover the lentils by 1½ inches, partially cover and simmer for 13 minutes. Drain and set the partially cooked lentils aside.

Heat the olive oil in a wide, heavy, deep saucepan over a medium heat, add the onion and peppers and sauté for 8 minutes, stirring often. Add the pumpkin, lentils, garlic and chickpeas; season to taste and mix well.

Combine the sauce ingredients in a jug and pour into the pan, season with salt and pepper, and mix well. Cover and bring to a boil, then turn the heat down to a simmer for about 55 minutes, or until everything is cooked through (gently mix once halfway and do not mix further during cooking so that the pumpkin doesn't break apart).

Remove from the heat, stir in the dried mint and Aleppo pepper and gently combine. Cover and allow to rest for 15 minutes before serving with crusty bread to mop up the delicious sauce.

### Tomato & Lime Broth with Tiny Meatballs

#### *Broth:*

2 tablespoons ghee	½ teaspoon freshly ground black pepper
2 medium onions, peeled and thinly sliced	2 cups tomato puree
2 teaspoons sea salt	1 teaspoon dried Persian lime powder

#### *Paste:*

1 small onion, peeled, grated and juice squeezed out	1 teaspoon freshly ground black pepper
1 pound ground lamb or chicken	1 teaspoon turmeric
1 teaspoon sea salt	½ teaspoon ground cinnamon

1 pound small golden potatoes, peeled

*For the broth:* Heat the oil in a large enameled cast-iron pot over medium heat and sauté the onions for 10-15 minutes until golden brown. Add the salt, pepper, and turmeric, and sauté for another 2 minutes. Add the tom to puree and the rest of the ingredients for the broth, pour in 4 cups water, and bring to a boil. Reduce heat to medium and allow to simmer.

*For the paste:* Combine all the ingredients for the meatballs and knead lightly to create a paste. Shape the paste into hazelnut-sized meatballs and add them to the simmering broth as you make them.

Bring the broth to a boil over high heat. Add the potatoes, bring back to a boil, then reduce heat to low, cover, and simmer for 1¼ hours until the potatoes are tender. Adjust the seasoning to taste. Serve with bread.

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## Baked Baby Pumpkins stuffed with Wild Mushrooms, Scallions, Grains & Gruyere Cheese

8 little pumpkins, 4 - 4½-inches in diameter	12 scallions, trimmed
7 tablespoon unsalted butter, slightly softened	2 cups cooked grain (farro, barley or freekeh)
Sea salt and freshly ground black pepper	Leaves from two sprigs of thyme
Freshly grated nutmeg	1 garlic clove, finely grated
1 ounce dried wild mushrooms	¼ pound grated Gruyere cheese
1 pound cremini mushrooms, trimmed and halved	1 cup heavy cream
4½ tablespoon extra virgin olive oil	

Preheat the oven to 400°F.

Cut the tops off the pumpkins so that each has a "lid," then remove the seeds and fibers with a spoon. Rub the butter inside and season the insides, too, with salt, pepper, and nutmeg. Put in a roasting pan—along with the "lids"—and bake for 15 minutes, or until the flesh is soft when pierced with a knife.

Put the dried mushrooms into a bowl and add just enough boiling water to cover. Leave to rehydrate for about 20 minutes. Arrange the cremini mushrooms on a sheet pan in a single layer. Toss with 3 tablespoon olive oil, season and roast for 30 minutes. Mushrooms throw out a lot of liquid, but it will evaporate, and they should become quite dark in color. Put the scallions in another roasting pan in 1 layer, toss with remaining 1½ tablespoon olive oil, season, and roast alongside mushrooms for 10-15 minutes. They should be tender. Cut them into 1¼-inch lengths.

Stir the grain, scallions, roasted mushrooms, and dried mushrooms, and the mushroom soaking liquid. Add the thyme, garlic, and two thirds of cheese. Taste for seasoning, adjust as needed.

Fill the pumpkins with the stuffing. Drizzle the cream into each and scatter the remaining cheese on top. Bake for 10 minutes, or until they are soft and the cheese tops are golden. Serve with the "lids" partially on.

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## Glazed Butter Cake

*For the cake:*

8 tablespoon unsalted butter, at room temperature, plus more for the pan	½ teaspoon baking powder
1½ cups all-purpose flour, plus more for the pan	½ teaspoon baking soda
1 cup granulated sugar	½ teaspoon kosher salt
2 large eggs	½ cup buttermilk (well shaken before measuring)
	1 teaspoon vanilla extract

*For the glaze:*

1 cup granulated sugar	2 teaspoon vanilla extract
8 tablespoon unsalted butter	1 teaspoon almond extract

Preheat the oven to 350°F.

Butter and flour a 9-inch loaf pan, line with parchment paper, set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on high speed until light and fluffy, about 5 minutes. Add the eggs, one at a time, incorporating the first egg before adding the second one.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

With the mixer on low, add one large spoonful of the dry mixture at a time, alternating with the buttermilk, mixing until well combined. Add the vanilla and mix briefly to combine.

Pour the batter into the prepared loaf pan and bake until the cake is golden, and a cake tester inserted in the center, comes out clean, 20 -25 minutes.

*For the glaze:*

In a small saucepan, combine the sugar, butter, and ¼ cup water and bring the mixture to a boil over medium-high heat, whisking occasionally. Remove the pan from the heat and let the glaze cool slightly, then whisk in the vanilla and almond extracts. The glaze will cool and thicken a bit as it sits.

Once the cake has cooled enough to handle, remove from the pan and place on a rack over a baking sheet. Carefully brush the glaze over the entire cake, sides too! Let cool completely and wrap tightly, storing on the counter for up to three days.