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### Winter Root Mash

Submitted and tested by Blue Ridge Restaurant, Washington, DC

*Cultured butter is also known as European butter. It is slightly fermented to give it a more pronounced flavor.*

#### Yield: 4 servings

- ½ pound sweet potatoes, peeled and cut into pieces the size of half a dollar
- 1 small kabocha squash, peeled and cut into pieces the size of a half dollar
- Juice of 1 lemon
- 1 sprig thyme
- 1 small knob ginger
- 1 tablespoons smoked paprika
- 2 tablespoons olive oil
- 4 pats cultured butter (see note, above)

Combine all ingredients in a baking dish just large enough to hold everything and season generously with salt. Toss to combine and fill the baking dish with enough water so that the vegetables are about  $\frac{1}{3}$  covered.

Cover tightly with aluminum foil and bake at 325 F for about 1½ hours. The vegetables should be very soft when done, but be careful not to check them too often because releasing the built up steam causes loss of flavor.

Once the vegetables are soft, place entire contents into a food processor and puree. Check for seasoning and serve with a pat of cultured butter on top.