

INDIRECT · EASY

Kamado-Roasted Squash with Honey and Pimentón de la Vera

Skin-on squash wedges in a 35 cm cast iron skillet, indirect at 200 °C for 40-45 minutes, with a honey and pimentón de la Vera glaze that goes on only at the end so it caramelises without burning. An autumn side dish.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	45 min	6	200 °C

Ingredients

1.8 kg butternut or Hokkaido squash, skin on, in 3 cm wedges

8 g coarse salt

2 ud sprigs of fresh rosemary

2 cda sweet pimentón de la Vera

1 cda sherry vinegar

4 cda extra virgin olive oil

2 ud garlic cloves, thinly sliced

3 cda rosemary or wildflower honey

0.5 cda hot pimentón de la Vera

40 g toasted pumpkin seeds, to serve

Method

1 CUT THE SQUASH

Choose a butternut or a thin-skinned Hokkaido squash: both are eaten skin and all. Wash it, halve it, scoop out the seeds with a spoon and cut it into wedges about 3 cm across at their thickest point. Thinner wedges are overdone before the glaze goes on; thicker ones stretch out the cook. Pat them dry with kitchen paper: moisture on the surface slows the browning on the iron.

2 LIGHT FOR INDIRECT

Fill the kamado's charcoal basket halfway with BlackSellig coconut briquettes and light them with two or three firelighters spread across the top. Once the surface has caught, after about ten minutes, put in the kamado's deflector with the grate on top, close the dome and adjust both vents until the needle settles at 200 °C. Allow 30-40 minutes: the ceramic and the deflector need to be hot before anything goes in.

3 PREHEAT THE IRON

With the Ropicca gloves on, set the empty Petromax FP35 cast iron skillet on the grate, above the deflector, and close the dome for ten minutes. The iron has to be at the temperature of the air before the squash goes in: if it goes in cold, the wedge weeps water and steams instead of browning. Meanwhile, toss the wedges in a large bowl with three tablespoons of the oil and the salt until every face glistens; keep the sliced garlic for the turn.

4 FLESH DOWN

Open the dome and lay the wedges in the hot skillet with one cut face against the iron, in a single layer with no crowding; if they do not all fit, keep the extras for a second batch. Scatter the rosemary among them, close the dome and leave them alone for 20 minutes at 200 °C: the crust needs that time to form and release itself from the metal.

5 TURN ONTO THE SKIN

After 20 minutes, use long tongs to turn each wedge so it sits on its skin. The browned face is now on top, with dark marks and a caramelised edge. Now scatter the garlic slices over the browned face: in the 20-25 minutes left they toast without burning. Close the dome and carry on at 200 °C for another 10 to 15 minutes, until the tip of a knife slides into the thickest part almost without resistance.

6 MAKE THE GLAZE

While the squash finishes, mix the honey, the sweet and hot pimentón, the remaining tablespoon of oil and half a tablespoon of the sherry vinegar in a small bowl. If the honey is thick, warm it for a few seconds over a bain-marie until it runs off the brush without dragging the pimentón into lumps. Taste it: it should be sweet, smoky and with a short, sharp edge.

7 GLAZE FOR THE LAST TEN MINUTES

Open the dome and brush only the top face of each wedge with the 40 cm Weber silicone brush, keeping your hand well away from the iron; a thin coat is enough, since any honey that drips ends up burnt in the skillet. Close and give it 10 more minutes at 200 °C. The glaze should bubble and darken to a glossy mahogany, not to black; if the pimentón smells burnt, take the skillet out early.

8 LIFT OUT THE SKILLET AND FINISH THE SAUCE

With the Ropicca gloves on, grip the skillet by both handles and carry it to a board or a trivet; the iron stays hot enough to burn long after it leaves the kamado, so do not touch it without gloves. Move the wedges to a serving dish. Pour the remaining half tablespoon of vinegar and a tablespoon of water into the skillet, scrape the base with the brush to lift the stuck-on glaze and pour that jus over the squash. Finish with the toasted seeds and the rosemary leaves.

Editor's tips

- Butternut and Hokkaido (red kuri) squash are eaten with the skin on; the calabaza de Castilla, the big Spanish pumpkin with thick, hard skin, needs peeling and cutting into 4 cm wedges, which hold together through the roast and usually want ten minutes or so beyond the 45.
- If the honey darkens too soon, the kamado is running hot: do not open the dome to cool it, close the top vent a little and check the needle again after five minutes.
- With pimentón de la Vera, which is smoked to begin with, wood is surplus: a chunk of oak on the charcoal competes with the pimentón and the honey instead of adding to them.
- The cold wedges, skin removed, mash with a fork and make a filling for empanadillas (small Spanish pasties) or the base of a squash hummus with the same pimentón.

Gear for this recipe

Kamado Bono Grande XXL 59 cm

mikamado.es/en/kamados/kamado-bono-grande-xxl-59

BlackSellig XXL Pure Coconut Charcoal Briquettes 10 kg

mikamado.es/en/accesorios/blacksellig-coconut-shell-10kg

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

mikamado.es/en/accesorios/petromax-skillet-fp35

Weber Silicone Barbecue Basting Brush 40 cm

mikamado.es/en/accesorios/weber-brocha-silicona-40

Rapicca XL Barbecue Gloves 43 cm

mikamado.es/en/accesorios/rapicca-guantes-bbq-xl-43

Full recipe at: mikamado.es/en/recetas/calabaza-asada-miel-pimenton-kamado

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