

# Oven-Roasted Kabocha Squash

*1 kabocha squash*

*1/4 tsp salt*

*pepper (to taste)*

*2 tablespoons vegetable oil*

*truffle oil (optional)*

Preheat oven to 400 degrees. Cut up one kabocha squash into 1-cm thick slices. Optionally remove the skin, but there is really no need to remove it, since it is totally edible and is quite soft once roasted. Lay the pieces in one layer on a pan. Drizzle with vegetable oil (enough to lightly cover – about 2 tablespoons) and toss until all sides of the squash are covered with some oil. Sprinkle with salt and pepper, toss, and then roast for about 20 minutes, or until soft. Optional: you can easily make a puree just by mashing up the roasted squash with a fork. Voilà!

***Wolfgang's Personal Note:*** *Try sesame or olive oil for even more taste.*