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 cdta** 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 cdta** 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 Rapicca 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 Rapicca 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

A 45-minute indirect roast with a 35 cm skillet inside calls for room and stability, and the 59 cm Kamado Bono Grande XXL provides both. The Petromax FP35 sits centred with clearance on every side, so the hot air circulates around it and not only over it, which is what lets the flesh cook through while the top face browns. The deflector is included, so the indirect set-up for this recipe needs no extra accessory: deflector, grate and skillet on top. The ceramic mass of a kamado this size takes longer to heat, hence the 30-40 minutes of stabilising in step 2, but once at 200 °C it holds the needle still with very little fiddling with the vents.

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

BlackSellig XXL Pure Coconut Charcoal Briquettes 10 kg

BlackSellig coconut shell briquettes are a sensible choice for this recipe because of their regularity. As pressed pieces of uniform size, they form an even bed of embers that burns without the peaks and troughs of irregular lumpwood charcoal; for 45 minutes at a constant 200 °C, that means fewer vent adjustments halfway through the cook. They bring no strong aroma of their own, which here is an advantage: the smoky profile comes from the pimentón de la Vera and the toasted honey, and a wood or a very aromatic charcoal would compete with them. The 10 kg bag covers a good many sessions like this one, because the basket is only filled halfway.

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

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

The Petromax FP35 is a 35 cm cast iron skillet with two short handles, and that diameter is what allows 1.8 kg of squash to roast in a single layer without crowding, an essential condition for the flesh to brown against the metal. Cast iron stores heat during the preheat and gives it back to the wedge the moment it lands: that is what forms the crust in the first 20 minutes. Out of the kamado, that same thermal inertia turns the glaze residue on the base into a sauce with nothing more than vinegar and water. The two handles are gripped with gloves, and the skillet takes other dense autumn vegetables with the same technique.

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

Weber Silicone Barbecue Basting Brush 40 cm

The glaze in this recipe goes on inside the kamado, with the dome open and the cast iron skillet at 200 °C, and there the length of the brush matters: the 40 cm of the Weber lets you paint the top face of each wedge without putting your hand between the iron and the hot ceramic. Silicone bristles do not break down in the heat or shed hairs into the honey, as natural-fibre ones do, and they pick up the suspended pimentón without leaving it in lumps. Afterwards it serves to scrape the base of the skillet and lift the glaze that becomes the sauce. It washes in hot soapy water, which matters because honey with pimentón leaves a sticky layer that would stay in a wooden brush for good.

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Rapicca XL Barbecue Gloves 43 cm

Lifting a 35 cm cast iron skillet full of glazed squash out of the dome is the risky moment of this recipe: it is heavy, its two short handles are at the same temperature as the rest of the iron, and it has to pass over the kamado's ceramic rim. The 43 cm Rapicca gloves cover the hand, the wrist and a good part of the forearm, which is the area that brushes the dome when a wide piece comes out, and let you grip both short handles at once without bringing skin close to the iron. A short oven glove leaves the wrist bare exactly where the ceramic rim is nearest. They are also used in step 3 to set the empty skillet on the hot grate.

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

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