



RECIPE  
FOR:

## Jean-Michel Cousteau's Harvest Stuffing

### INGREDIENTS:

- 1 large hearty ciabatta bread
- 1/2 pound shitake mushrooms
- 6 ounces toasted walnuts
- 1/4 cup olive oil
- 1/4 cup finely chopped sage

- 1 large onion, finely chopped
- 4 ribs of celery, finely chopped
- 1 large leek, white part only finely chopped
- 3 cloves garlic, minced
- 2 1/2 - 3 cups vegetable stock
- 1/4 cup finely chopped parsley leaves
- Salt and pepper to taste
- 6 mini pumpkins

### INSTRUCTIONS:

\*Use day or two day old bread for best results. Heat the oven to 350 degrees. With a small, sharp knife, remove the tops of the pumpkins. Scoop out the seeds and stringy insides with a spoon, leaving the flesh intact. Rinse, then rub with a pinch of salt and a few grinds of pepper. Set aside. Cut bread into 1/2 inch pieces. Set aside. Place half of mushrooms into food processor and pulse until roughly chopped. Transfer to a large bowl and repeat with remaining mushrooms. Place walnuts in food processor and pulse until roughly chopped. Set aside. Heat oil in stockpot until simmering. Add shitakes and cook, stirring frequently, until all the moisture has evaporated - about 8 minutes. Add half of the sage and continue to cook until shitakes are well browned - about 5 more minutes. Add onion, leek, celery, garlic, and remaining sage and cook. Stir frequently until vegetables are softened - about 10 minutes. Add stock, parsley, and walnuts and bring to boil. Add bread crumbs and fold until well mixed. Season to taste with salt and pepper. Place small pumpkins onto a greased baking dish and transfer stuffing to small pumpkins. Place tops back onto pumpkins and cook for 45 minutes or until flesh can be pierced with a knife. Sprinkle with remaining parsley and serve. Bon Appétit!



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513 De La Vina St.  
Santa Barbara, CA 93101

[www.oceanfutures.org/jean-michel-cousteaus-harvest-stuffing](http://www.oceanfutures.org/jean-michel-cousteaus-harvest-stuffing)