



Food Museum Recipes

Patty Pan and Whipped Yoghurt Toast



Ingredients:

Half a patty pan squash
1 slice sourdough or rustic bread
1 tbsp olive oil (plus more for finishing)
1 tsp honey
Flaky salt
Zest of ½ lemon
Juice of 1 lemon
2–3 spoonfuls thick yoghurt or ricotta
1 clove of garlic, confit
Fresh chives, finely chopped

Method:

1. Slice the patty pan – Using a mandoline, cut the squash into ribbon-thin strips.
2. Char the squash – Place the slices on a heatproof tray, drizzle with olive oil and use a blowtorch to lightly char until golden. Alternatively, pan-fry quickly in a hot pan until slightly charred.
3. Make the dressing – In a small bowl, whisk together olive oil, honey, a pinch of salt and the zest and juice of half a lemon.
4. Whip the yoghurt – In a separate bowl, whisk the yoghurt (or ricotta) with a splash of olive oil, a sprinkle of salt and the juice of the remaining lemon until smooth and airy.
5. Toast the bread – Slice the bread thinly, then toast or blowtorch it on the same tray until nicely browned. Place on a serving plate.
6. Assemble – If using confit garlic, rub a clove over the warm toast. Drizzle with the honey-lemon dressing, then add a generous layer of the whipped yoghurt. Arrange the patty pan slices however you like.
7. Finish – Garnish with chopped chives, a final drizzle of olive oil and enjoy!





This recipe is part of our Walled Garden Series — a celebration of seasonality and the produce grown in our walled garden. Each recipe features the talented chefs and cooks we're fortunate to work with. This one was developed by Sam Story, a chef and food educator who co-runs our Thrills and Grills programme.

To learn more about Sam and watch the recipe video, simply scan the QR code or click this link.



Patty Pan and Whipped Yoghurt Toast