



Food Museum Recipes

Butternut Squash Orzo



A comforting, autumnal dish that brings together roasted butternut squash, creamy goat's cheese, and tender orzo in a rich, risotto-style base. The sweet caramelised squash pairs beautifully with the tang of pickled red onion and the freshness of basil, making this a simple yet elegant meal for any season.

Serves: 4

Ingredients:

- 1 butternut squash
- 1 clove of garlic
- 1 red onion
- 1 vegetable stock cube (dissolved in 1 litre of boiling water)
- 500g orzo
- 25g parmesan (grated)
- 25g fresh basil (roughly chopped)
- 125g goat's cheese
- 1 patty pan squash or courgette
- Olive oil
- Salt and pepper
- 1 lime (for pickling)

Method:

1. Preheat the oven to 180°C (350°F).
2. Peel and cube the butternut squash, then spread the pieces onto a roasting tray. Drizzle generously with olive oil, season with salt and pepper, and roast for 30 minutes, or until caramelised and soft.



3. While the squash roasts, finely slice half of the red onion and place it in a small bowl with lime juice and a pinch of salt. Stir and set aside to pickle — this will be used to garnish the finished dish.
4. Finely chop the remaining half of the onion, the garlic, and the patty pan or courgette.
5. Heat a large pan over medium heat and add a drizzle of olive oil. Sauté the chopped onion until soft and translucent, then stir in the garlic.
6. Add the patty pan and cook until golden and tender.
7. Tip in the orzo and toast for 2–3 minutes, stirring constantly.
8. Begin adding the hot vegetable stock a little at a time, stirring frequently. Continue this process, adding more liquid as it absorbs, until the orzo is cooked through and the texture is creamy and risotto-like.
9. Stir in most of the roasted butternut squash (reserving a few pieces for garnish), then add the grated parmesan and chopped basil. Mix well and season to taste.

To serve:

Spoon the orzo into warm bowls. Top each serving with a few cubes of the reserved roasted squash, small dollops of goat's cheese, a scattering of basil and a few strands of the pickled red onion for a bright, tangy finish.



This recipe is part of our Walled Garden Series — a celebration of seasonality and the produce grown in our walled garden. Each instalment features the talented chefs and cooks we're fortunate to work with.

This dish was created by Anna Kelly, a freelance chef who began her culinary journey cooking in private lodges across the Highlands of Scotland during her university summers. After completing a ski season in Val d'Isère, she moved into professional kitchens to develop her skills, spending a year at Carousel restaurant before moving into freelance work. She now cooks for events, private dinners and supper clubs, bringing a focus on seasonal ingredients and elegant, flavour-driven dishes.

To watch the video recipe, simply scan the QR code or click this link.



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