



Restaurant Girl

Your guide to the perfect dish

Stanton Social's Latest Dish

This week Chris Stanton shares a highlight from *Stanton Social's* fall specials, a vegetable I'm extremely partial to - the pumpkin...

Pumpkin-Goat Cheese Croquettes drizzled with maple mascarpone & crispy sage



Croquettes

1 lb pumpkin puree
1 lb goat cheese
eggs
1 bunch thyme picked
2 cups fine bread crumbs
salt to taste
1 bunch sage

Mascarpone Maple Drizzle

1 cup mascarpone
1/2 cup heavy cream
3 tbsp maple syrup

- Mix thyme, goat cheese and pumpkin puree in a small bowl. Refrigerate.
- Make small 1 ounce "balls" of the mixture.
- Dredge in beaten eggs, then coat with coarse bread crumbs (panko works best). Refrigerate again.
- For the mascarpone - mix 1 cup mascarpone, 1/2 cup heavy cream and 3 tbsp maple syrup.
- Pan fry the croquettes until golden. as they are frying toss in leaves of sage. Remove from oil, drain well.
- Season with salt and drizzle with mascarpone. Garnish with bits of fried sage.

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[The Stanton Social](#)

Until we eat again,
Restaurant Girl