

New England spiced baked squash

Ingredients

1 large butternut squash (or medium-sized pumpkin) approx 1 kilo
1 teaspoon cinnamon
1tsp chilli flakes (optional)
300ml double cream

How to make it

- Heat the oven to 180c (160 fan, gas 4) and butter a 20cm gratin dish
- Peel the squash and remove the seeds and fibrous core.
- Grate the flesh - easy using a food processor and grating blade!
- Spread half of the grated squash over the bottom of the gratin dish
- Sprinkle with salt and half the cinnamon (and chilli if using).
- Repeat with the rest of the squash and spice
- Pour the cream over the layers squash
- Loosely cover with foil and bake for 40min. Uncover and bake for another 10-15 min, until very tender.

This incredibly simple New England recipe is a brilliant way to serve squash. It goes very well with any Sunday roast, especially lamb or beef, and will have the family guessing as to what went into it.

Although it's for butternut squash, it works with any close-textured pumpkin. *Crown Prince* works particularly well.

