

RECIPE

Squash Gratin with Gruyere

Ready in **1 hr**

Serves **4 people**

Ingredients

- One medium sized butternut squash, thinly sliced with mandoline into equal pieces
- 1.5 litres of veggie stock
- 1 Tablespoon extra virgin olive oil
- 40 grams unsalted butter
- 6 garlic cloves, thinly sliced
- Handful of sage, thinly sliced
- 350 ml heavy whipping cream
- Generous grating of nutmeg
- 50 grams gruyere, shredded
- 60 ml veggie stock
- Salt + pepper to taste

Preparation

1. Boil the squash in the veggie stock for 5 minutes to soften. Drain.
2. Grease a 9inch square baking tin + arrange the squash in rows stacked together.
3. In the meantime, saute the garlic and sage in the butter and olive oil until lightly brown.
4. Add whipping cream, nutmeg, and gruyere to garlic and sage to make the cream sauce.
5. 60ml veg stock (I saved some of this from the blanching of the squash), season with salt + pepper. Let it just combine!
6. Pour over squash tray making sure it is evenly distributed. Season with salt, pepper + another spoon olive oil. Bake at 200C degrees in the middle of the oven for 35mins or until its bubbling + squash is cooked through. Eat straight away.