

SCALLOPED DELICATA SQUASH

8 servings

INGREDIENTS:

- 3 tbsp butter
- ½ chopped onion
- 2 cloves garlic, minced
- 3 tbsp plain flour
- 1 cup chicken stock
- 1 cup double cream
- ½ tsp grated nutmeg
- 1.5 kg delicata squash, halved and seeded
- 3 cups finely grated Gruyere cheese
- ½ cup fresh sage leaves
- Pinch ground cinnamon
- Salt and black pepper

DIRECTIONS

1. Preheat oven to 190°C/375°F. In a 5 litre dutch oven, melt the butter over a medium heat. Add the onion and garlic, cook and stir for 3-4 minutes to soften. Stir in the flour and cook for a further minute - keep stirring. Add the chicken stock, cook for around 3 minutes and then stir in the cream and nutmeg. Remove from the heat and transfer the mixture to a bowl.
2. Cut the squash into ½ inch slices. Layer half the squash, half the sauce, half the cheese and half the sage in the dutch oven. Top with the remaining squash, sauce, cheese and sage. Sprinkle with cinnamon, salt and pepper.
3. Bake, covered, for 30 minutes. Uncover and bake for 25-30 minutes more or until squash is tender and the sauce is golden brown. Sprinkle with additional pepper.