

Butternut Squash & Gruyere Pithivier



Serves 4 Prep 30 mins

Cooking 35 - 40 mins

Easy

Ingredients

750g all-butter puff pastry

olive oil

500g butternut squash, seeds scooped out and thinly sliced

12 sage leaves

150g gruyère, grated

1 egg , beaten

1. Heat the oven to 200C/fan 180/gas 4. Roll out the pastry and cut out 8 rounds, each roughly the size of a small side plate. Lay 4 on an oiled baking sheet and chill them all while you make the filling.
2. Heat a pan of water and briefly cook the slices of squash, a couple of minutes will do. Drain and steam dry. Heat a little oil and fry the sage leaves until they crisp up. Crumble 4 leaves into the gruyère cheese and mix.
3. Sprinkle the centre of each pastry circle with a little grated cheese. Layer slices of the squash with the grated gruyère and plenty of seasoning. Make sure the piles of filling are roughly dome-shaped and then wet the edge of the pastry circles. Drape another circle on top and press it firmly to seal it. Brush the pastry tops with beaten egg and mark a spiral or criss-cross pattern lightly into the pastry top. Bake for 30-35 minutes or until the pastry is puffed and golden and cooked through. Serve with the extra sage.