

## Festive Squash Jalousie



**Serves 6**   **Prep 30 mins**

**Cook 1h 30 mins**   **Easy**

### Ingredients

1 large butternut squash, chopped into chunks  
sprig rosemary, leaves stripped and chopped  
few sprigs thyme, leaves stripped  
125g pack cooked chestnuts, broken into large pieces  
1 onion, chopped  
1 large field mushroom, chopped

2 tbsp chopped parsley  
1 tbsp chopped sage  
250g tub mascarpone cheese  
1 tbsp grated parmesan  
pinch freshly grated nutmeg  
500g pack puff pastry  
1 egg beaten  
3 tbsp olive oil

1. Heat oven to 200C/ Fan 180C/Gas 6. Toss the squash in a roasting tin with rosemary and thyme leaves. Drizzle with 2 tbsp oil and season well. Roast for 40 mins or until soft and starting to brown. Set aside to cool.
2. Heat the remaining oil in a small pan and fry the onion until soft and lightly golden. Add the mushroom and fry for 3- 4 mins more. Remove from the heat and set aside. In a large bowl, mix the chestnuts, herbs, cheese and nutmeg. Stir in mushrooms and squash mixture, taking care not to break up the squash too much. Season well.
3. Roll a third of the pastry into a rectangle measuring 12 x 30 cm. Place on a baking tray and pierce all over with a fork. Brush with beaten egg and bake for 10 mins until lightly golden and slightly risen.
4. Roll out the remaining two-thirds to a rectangle slightly larger than the base. Then, using a sharp knife, slash diagonally. Pile the filling into the partly cooked base leaving a 1 cm border. Brush the border with a little beaten egg and carefully lay the uncooked pastry on top, pressing down the edges to seal. Glaze the top with a little more egg and bake for 30 - 35 mins until the pastry is golden, risen and cooked through.