

Squash & Ricotta Croissant Wreath



Serves 10 Prep 30 mins

Cooking 1h

Easy

Ingredients

750g butternut squash, sliced

a bunch of sage, finely chopped

250g ricotta

olive oil

a grating of nutmeg

75g parmesan or veggie alternative, finely grated, plus 2 tbsp extra
croissant dough 2 x 360g cartons

1. Heat the oven to 200C/fan 180C/gas 6. Toss the squash with half the sage, 2 tbsp olive oil and plenty of seasoning. Tip onto a baking tray and roast for 30-40 minutes until tender, and golden around the edges. Cool.
2. Beat the ricotta, remaining sage, nutmeg and parmesan together, then season.
3. Unroll the cartons of croissant dough and cut through the perforations to make 12 dough triangles in total. Take the largest baking sheet you have and arrange the triangles in an overlapping circle so the long pointed ends make a star shape.
4. Pile up the squash in a ring, on top of the overlapping pastry, and dollop the cheesy ricotta on top. Pull each triangle of pastry over the filling, then fold the pointed ends back on themselves. Scatter over the remaining parmesan and bake for 30-35 minutes until golden.