

Squash-age roll

Ingredients

Prepared butternut squash – 375g

Sage & onion stuffing mix – 65g

Grated mature cheddar – 75g

English mustard – 15g

Chopped fresh parsley – 10g

1 Egg

Ready rolled puff pastry sheet – 320g
pack

Salt and Pepper to taste



Method

For 4 adults or 6 children

1. Place the prepared butternut squash on to boil, cook until soft.
2. Place all the remaining ingredients; sage & onion mix, mustard, cheddar cheese, seasoning, chopped parsley and egg into a large mixing bowl and stir until combined.
3. Remove the cooked butternut squash from the boil and drain well. Once drained, mash until almost smooth; some whole pieces add a little texture to the mix.
4. Allow to cool slightly, then add the butternut squash to the mixture and mix until the cheese has melted.
5. Spread the mixture over the pastry, up to the edge of the pastry sheet. Then carefully roll up like a Swiss roll and divide each roll into 4 equal sized large squash-age rolls, or 6 equal smaller pieces.
6. Place the squash-age rolls onto parchment lined tins, score each squash-age roll with 3 slits and glaze with beaten egg.
7. Bake at 190°C or gas mark 5 for approximately 20-30 minutes, or until pastry is well risen and golden brown.

Cooks Tips:

For a vegan version of this dish, use a vegan ready rolled pastry sheet, vegan cheese and remove the egg from the mixture. Brush the pastry before cooking with a little soy milk.

