

Squash Parmigiana



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Prep Time 10 mins **Cook Time** 1 hr **Serves** 6

Layers of squash are topped with a garlicky tomato sauce, decadent parmesan cream and – of course – more parmesan before baking to golden, bubbling perfection.

	Ingredients	Method
1	Olive oil 900g squash (about 1 butternut squashes worth) ¼ tsp salt	Preheat the oven to 200°C/180°C fan/gas 6. Cut the squash into small, chunky, 1cm thick slices and arrange on a roasting tray. Toss in olive oil to lightly coat, and season with salt and pepper. Cover the dish tightly with foil and bake for 30-35 minutes or until the squash is just tender when pierced with the tip of a sharp knife.
2	Olive oil – generous glug 3 big garlic cloves, thinly sliced 500g carton passata ½ tbsp dried oregano 1 tbsp red wine vinegar 1 tbsp caster sugar	Meanwhile, add the olive oil to a large frying pan over a medium heat, add the garlic and as soon as it starts to sizzle, add the tinned tomatoes, passata and oregano. Simmer for 25 minutes, stirring regularly, until the sauce is thick. Add the vinegar and sugar for the final 10 minutes of cooking. Season well with salt and black pepper.
3	300ml double cream 75g parmesan, finely grated 1 clove garlic, finely minced	Remove the squash from the oven, uncover and pour away any excess liquid. Find a shallow baking dish that will fit the roasted squash in one layer in the bottom. Arrange the squash in the dish. Spoon over the tomato sauce. Put the cream into a small pan with the garlic and simmer rapidly (watch it like a hawk so it doesn't boil over or burn on the bottom) for 4-4½ minutes, stirring now and then, until it has reduced a little and coats the back of a wooden spoon. Take off the heat, stir in 50g of the grated parmesan, then season to taste.
4		Pour the parmesan cream in an even layer over the top of the tomato sauce and

	Ingredients	Method
		sprinkle with the rest of the parmesan cheese. Bake for 20-25 minutes until richly golden and bubbling. Remove from the oven and leave to rest for 5-10 minutes before serving.



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