

Sides - Under Review

- [Simple Roasted Butternut Squash](#)
- [Rich Potato and Mushroom Gratin with Cream and Reblochon](#)

Simple Roasted Butternut Squash



Ingredients

- 1 butternut squash - peeled, seeded, and cut into 1-inch cubes

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 pinch salt and ground black pepper to taste

Method

1. Preheat oven to 400 degrees F (200 degrees C).
2. Toss butternut squash with olive oil and garlic in a large bowl. Season with salt and black pepper. Arrange coated squash on a baking sheet.
3. Roast in the preheated oven until squash is tender and lightly browned, 25 to 30 minutes.

Rich Potato and Mushroom Gratin with Cream and Reblochon



Ingredients

- 1kg Maris Piper potatoes, sliced paper thin
- 1 onion, finely sliced
- 300g chestnut mushrooms, thinly sliced
- sea salt
- freshly ground black pepper
- fresh nutmeg

- 2 cloves of garlic, grated
- 800ml double cream
- 1 x 240g reblochon cheese
- 10-12 fresh sage leaves

To serve

- green salad

Method

1. Somewhere between a tartiflette and a dauphinoise, this rich gratin takes elements from both and combines them for a very satisfying, if calorific, winter dish. (I have been known to have leftovers for breakfast.) If you can't find a reblochon, substitute Gruyère and layer it in between the gratin as well. Serve with a green salad.
2. Preheat the oven to 180°C fan/200°C/ gas 6. Butter a medium-sized roasting tin or lasagne dish, then add a layer of potatoes, followed by onions and mushrooms. Season with a generous pinch of sea salt, black pepper and a grating of nutmeg, then repeat the layers, seasoning between each, finishing with a layer of potatoes.
3. Mix the garlic with the double cream, another good pinch of salt, pepper and grated nutmeg, then pour it all over the potatoes. Top with the reblochon, scatter over the sage leaves, then transfer to the oven and cook for 1 hour.
4. Let the gratin sit for 10 minutes, then serve with a crisp green salad alongside.

Notes

- It might seem like you're adding a lot of salt, but the potatoes absolutely drink it in: you may need to serve salt on the table so people can season to taste.

Source

The Green Roasting Tin - Rukmini Iyer