

## Creamy parsnip & squash bake



Prep: 30 mins

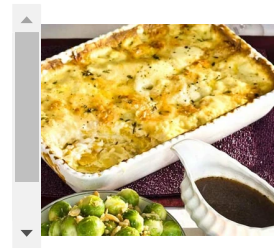
Cook: 1 hr and 10 mins



Easy



Serves 8



### Ingredients

284ml pot and a 142ml pot double cream

1 small onion or shallot, finely chopped

2 thyme sprigs, 1 stripped of leaves

butter, for greasing

500g parsnip (about 4 large)

500g butternut squash (about ½ a large one)

25g gruyère, grated

### Method

- Step 1** Place the cream, onion or shallot and the thyme sprig into a small pan. Slowly heat to just below boiling point, then remove from the heat and leave to cool. Strain, discarding the onion and thyme.
- Step 2** Heat oven to 160C/fan 140C/gas 4. Rub the bottom and sides of a gratin dish measuring about 20cm x 30cm with butter. Peel the parsnips and trim the ends. Peel and scoop the seeds out of the squash. Thinly slice the vegetables.
- Step 3** Layer the parsnip and squash in the dish, pour over the infused cream, then scatter with the thyme leaves and gruyère. Bake for 1 hr until golden and a fork slides easily into the veg.