

Butternut Squash and Goats Cheese Stew

This simple dish gets the thumbs up from all who have tried it for its sheer yumminess. Try topped with other cheeses too, Roquefort or mozzarella work superbly.

SERVES 6



1 butternut squash, peeled, de-seeded and cubed
A small sweet potato, peeled and cubed
3 tbsp olive oil
50g / 2oz butter
2 onions, peeled and sliced
2 tsp each of finely chopped fresh thyme and rosemary
2 fat cloves of garlic, peeled and chopped
Sea salt and freshly ground pepper
4 tomatoes, peeled, de-seeded and cut in half
150ml / 5fl oz white wine
150ml / 5fl oz vegetable stock
100ml / 3.5fl oz double cream
200g / 7oz goats cheese, preferably a nice, firm goats cheese log with rind, sliced

Heat the oil and butter in a large pan on a medium heat. Bung in the onion and gently fry for about 10 minutes or until soft. Stir in the thyme, garlic and rosemary, followed by the squash and sweet potato. Season with salt and plenty of pepper and continue cooking for 15 minutes, stirring often. Stir in the wine and turn up the heat for a couple of minutes, so the wine

reduces by half. Reduce the heat, plop in the tomatoes, then glug in the stock. Stir and boil gently for a further 10 minutes, or until all the veg are lovely and soft and cooked to taste. Season with salt and pepper.

Preheat the grill. Stir through the cream, slice the cheese and place on top of the stew. Place under the grill until all the cheese has melted and started to brown.

Serve with cous cous and a crunchy green salad.