

Butternut Squash Gratin with Goat Cheese and Hazelnuts (from Bon Appetit Magazine December 2007)

3 ½ pounds butternut squash (about 2 medium), peeled, seeded, cut into ¾ to 1 inch cubes (8 cups) – or you can buy squash already cut, peeled and seeded

2 Tbsps Olive Oil

Coarse kosher salt

4 Tbsps (1/2 stick) butter, divided

3 cups sliced leeks (white and pale green parts only)

1 ½ tsps chopped fresh sage

1 5.5 oz log soft fresh goat cheese

1 cup heavy whipping cream

½ cup hazelnuts, toasted, husked, coarsely chopped (Walnuts work fine if you don't have hazelnuts)

Preheat oven to 400 degrees. Place butternut squash cubes and olive oil in a large bowl, sprinkle with coarse kosher salt and ground pepper and toss to coat. Spread out squash cubes on large rimmed baking sheet (works well on parchment paper). Roast until just tender and beginning to brown, stirring occasionally, about 35 minutes.

Meanwhile, melt 3 Tbsps butter in heavy medium skillet over medium-low heat. Add sliced leeks and chopped sage; sprinkle with salt and pepper. Saute until tender but not brown, about 15 minutes. Coat 11 X 7- inch baking dish with remaining 1 Tbsp butter. Spread ½ leek mixture over bottom of prepared baking dish. Sprinkle with half of squash and ½ of cheese. Repeat layering with leeks, squash and cheese. (Can be made one day ahead. Cover and chill)

Preheat oven to 375 degrees. Pour cream evenly over gratin. Sprinkle with toasted chopped hazelnuts. Bake uncovered until gratin is heated through and cream is bubbling, about 30 minutes (40 minutes if previously chilled).