



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Spinach and Squash Gratin with Ricotta Custard

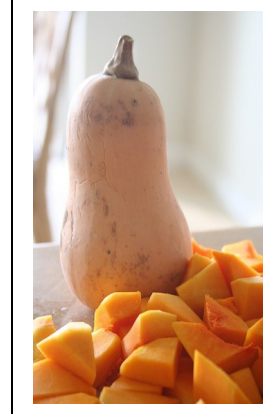
Ingredients

The vegetables:

1 leek thinly sliced
2 garlic cloves, thinly sliced
225g butternut squash, or other squash cut into cubes
340g courgettes thickly sliced
900g large bunch spinach, well washed, the stems trimmed
1 to 2 Tablespoons virgin olive oil
30g butter
Bay leaf
Nutmeg – freshly grated
Salt

The Ricotta Custard:

225g ricotta cheese
2 eggs beaten
55g freshly grated Parmesan cheese
Salt
Freshly ground pepper



Method

Wash and cut all the vegetables as suggested. Preheat the oven to 350F/180C/GM4.

Cook the spinach in a pan with a little water for a minute. Drain and keep to one side. Put the oil in a saucepan and fry the leek, bay leaf and garlic on a low heat for about 1-2 minutes; then add the squash and courgettes. Cook over medium-high heat for about 5-8 minutes, stirring frequently, until the squash begins to color just a little in places; then transfer the mixture to an ovenproof dish.

Add the butter to the saucepan and fry the spinach in the hot butter for a minute. Season with salt, pepper and nutmeg. Press out as much of the liquid as possible, roughly chop the spinach, and distribute it over the vegetables.

Beat the ricotta cheese with the eggs, add most of the Parmesan cheese, leave some to sprinkle on the top of the dish before cooking. Season with salt and pepper; then pour it over the vegetables. Bake until the custard is set and lightly browned on top, about 20 minutes. Allow the gratin to stand 10 minutes before serving. Serve warm.

Other information

Prep Time: 15 minutes
Cook Time: 50 minutes