

Autumn Salad



This 'salad' is served warm and has a hint of spice for a cosy satisfying element.

As the cheese melts slightly over the warm roasted squash it makes for a very comforting meal.

This is more of a set of assembly instructions rather than a recipe. There are no strict rules and you are free to improvise but we hope it will inspire you to use some of the great artisan produce on our food trail.

What you will need

- Onion squash or butternut squash
- Cold pressed rapeseed oil
- Fresh rosemary
- Walnuts
- Butter
- Brown sugar
- Ancho powder
- Chipotle powder
- Salt
- Ricotta cheese
- Smoked goat's cheese
- Salad leaves eg. baby spinach, ruby chard, rocket
- Raspberry vinegar

Putting the salad together

Remove the seeds from your squash and peel it, then cut into chunks or slices. Toss in some rapeseed oil and sprinkle with chopped rosemary. Put on a baking tray and roast in a hot oven until soft and browned at the edges.

Prepare the nuts. Place a pan on the hob over a low to medium heat add a knob of butter. When the butter has melted add a tablespoon of brown sugar and stir to melt. Add about half a teaspoon each of ancho and chipotle powder, some finely chopped rosemary and some salt to taste. Tip in a handful or so of walnuts and stir until they are well coated. Tip out on to a plate to cool.

Put some salad leaves into bowls and lightly drizzle with rapeseed oil and some raspberry vinegar. Put some roasted squash chunks on top and then crumble over the ricotta and smoked goat's cheese. Scatter over the spicy nuts and finish with a drizzle of more raspberry vinegar. Season with salt and freshly ground black pepper if you like.

TIP: *British-grown onion squash is becoming more available in the shops now and is a great alternative to butternut squash. It is best to use a squash or pumpkin that has a denser textured flesh and the onion squash is perfect, plus it is such a gorgeous deep orange colour.*