

Flan di zucca

This classic Italian dessert is made with roasted butternut squash, Parmesan cheese, eggs, and a touch of

Ingredients:

- * 500 g Roasted butternut squash
- * 100 g Grated Parmesan cheese
- * 3 Eggs
- * Butter
- * Salt

Instructions:

1. Preheat the oven to 180°C (350°F).
2. Cut the roasted butternut squash into large chunks.
3. Add the Parmesan cheese, eggs, butter, and salt to a blender and blend until smooth.
4. Pour the mixture into the ramekin and bake for 900 seconds at 150°C (300°F) with 50% humidity.
5. Reduce the heat to 150°C (300°F) and bake for an additional 600 seconds with 0% humidity.
6. Serve the flan warm.