

The squash gratin

Ingredients

For 4 people:

1 squash slice of approximately 1kg

4 potatoes (the squash and potato volume must be equal)

1 brick of fresh cream or kitchen soy cream (or half of the two)

100 g grated Gruyère

Salt, pepper, nutmeg.

Preparation

Peel the potatoes, cut them in half.

Spread the squash and remove the skin, cut it into large cubes.

In a casserole dish, pour 3 cm of water, salt, add the potatoes then the squash cubes.

Cook covered until the vegetables are cooked (the blade of a knife should be able to sink easily into the potato).

Drain the vegetables, press the squash to make them return their water.

Preheat the oven to 200 ° C.

In the Kenwood bowl, crush the potatoes and the squash with the "K", or the whisk.

Add the cream, half the Gruyère.

Adjust the seasoning (salt, pepper, nutmeg).

If necessary, add more cream.

Pour the mixture into a gratin dish, sprinkle with the remaining Gruyère.

Bake for 20 to 30 minutes.

Variants

- Add cantal or parmesan strips for a stronger taste.

Squash parmentier mince

Brown in olive oil 1 small onion, add 300g of minced beef and cook it over medium heat. Salt and pepper.

When the vegetable puree is ready, pour half the gratin dish, spread over the meat, cover with the rest of the puree, then the cheese.

Bake for 20 to 30 minutes.