

# *Squash Gratin*

## *Ingredients*

For 4 people:

- 1 slice of squash, approximately 1kg
- 4 potatoes (the volume of squash and potatoes should be equal)
- 1 brick of crème fraîche or soy cream (or half of both)
- 100 g grated Gruyere cheese
- Salt, pepper, nutmeg.

## *Preparation*

Peel the potatoes, cut them in half.

Seed the squash and remove the skin, cut into large cubes.

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

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

Drain the vegetables, press on the squash to release their water.

Preheat the oven to 200°C.

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

Add the cream and half of the gruyere.

Adjust the seasoning (salt, pepper, nutmeg).

If necessary, add more cream.

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

Bake for 20 to 30 minutes.

## *Variants*

### *Adding Cheese*

Add slices of Cantal or parmesan for a stronger taste.

### *Squash Parmentier Hash*

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

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

Bake for 20 to 30 minutes.