



INGREDIENTS

250 g ROUGETTE Bavarian Red
1 butternut squash
50 g red wine jelly
50 g hazelnuts
½ bunch sage
2 tbsp. olive oil
Salt
Pepper



Hasselback Squash with ROUGETTE Bavarian Red

INSTRUCTIONS

1. Wash and dry the squash. Cut off the stem and peel the entire squash. Cut the squash in half lengthwise and remove the seeds and fibers. Set the squash halves on a board, cut side down, and cut slices about half a centimeter wide into the flesh. Make sure not to cut all the way through. The slices should still hold together at the bottom.
2. Preheat the oven (200°C top/bottom heat / 180°C convection). Set the squash halves on a baking sheet lined with parchment paper. Brush with olive oil and season with salt and pepper. Pre-bake the squash in the preheated oven for about 20 minutes.
3. While the squash is in the oven, thinly slice the ROUGETTE Bavarian Red. Coarsely chop the hazelnuts. Remove the squash from the oven after 20 minutes. Carefully alternate inserting slices of cheese and red wine jelly into the cuts in the squash. Sprinkle with hazelnuts and sage.
4. Return the filled squash to the oven and bake for another 10–15 minutes until the cheese has melted and is slightly browned.



75 minutes



4 servings



497.8 kcal
2067.5 KJ
14.3 g protein
36.7 g fat
25.0 g carbs