

**FLUSHING GROWN SLOW ROASTED MIXED SQUASH QUARTERS,  
TOPPED WITH CORNISH CAMEMBERT CHEESE AND KEA PLUM  
JELLY.**

## **Ingredients**

- 3 medium butternut ,red kuri , acorn **Squash**, cut in quarters, seeds removed
- 6 tablespoons Cornish unsalted butter, cut into pieces and softened
- 1/2 cup maple syrup
- 1 table spoon freshly grated nutmeg
- 1 table spoon freshly ground black pepper
- Bouquet of dried autumn herbs
- 1 Cornish Camembert cheese
- 4 Table spoons Kea plum jelly
- 1 table spoon Cornish sea salt

**Yields:** 6 Hungry Cornishmen

## **Preparation**

Preheat the oven to 400°F.

Place the seeded squash quarters on a large baking sheet with the cut side up.

Divide the butter pieces among all quarters, smearing it all over the cut side of the squash.

Drizzle each quarter with maple syrup and season with freshly grated nutmeg, ground black pepper corn, some dried autumn herbs and a pinch of Cornish sea salt.

Roast the squash for 40-60 minutes or, until the flesh is tender when poked with a fork.

Arrange the cooked quarters neatly in the centre of a plate and serve hot topped with slivers of Cornish Camembert cheese and a generous helping of Red Kea Plum Jelly.