



Luscious Butternut Cream Crostini with Roasted Walnuts & Honey

INGREDIENTS

1.5 c butternut squash, roasted
1/2 c ricotta
1/3 c walnuts, roasted
1/3 c pumpkin seeds, roasted
1/8 tsp nutmeg
3 good pinches red pepper flakes
1.5 t salt
1/8 tsp pepper
Parmesan shards
honey, to drizzle
French baguette, sliced
Pear (I used a Red Anjou)

INSTRUCTIONS

1. Cut the butternut squash in half lengthwise and place the two halves on a roasting pan. Season with salt, pepper and olive oil. Roast at 375 degrees until fork tender (about 45 min). Let cool.
2. Scoop out the soft squash and put into a food processor. Add the salt, pepper, red pepper, nutmeg and blend until smooth. Add the ricotta cheese and blend until combined
3. In a saucepan on the stovetop or in a baking sheet the oven, lightly toast the walnuts and the pumpkin seeds to release their oils and fragrance. Roughly chop them, keeping them separate.
4. Place the bread slices on a sheet pan and lightly toast one side, then turn and place the parmesan shards on the other side and toast until slightly melted.
5. Meanwhile, stir the pumpkin seeds into the butternut/ricotta mixture. Once the crostini are ready, spoon on the butternut cream mixture, sprinkle the chopped walnuts and drizzle with honey. Serve on your prettiest plate.

For a gluten free option, use a nice, thick pear slice to replace the crostini. The crisp, freshness of the pear against the creamy, sweetness of the butternut squash, ricotta and honey is quite delicious.