

SIDE DISHES

Roasted Cinnamon Butternut Puree

Ingredients:

- 1 large butternut squash
- 2 tablespoons cream
- 2 tablespoons butter
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- Black pepper to taste

Slice squash in half lengthways, remove pits, and bake at 350 degrees until fully cooked. Allow to cool.

Scoop out flesh of squash and in a blender, puree squash with remaining ingredients.



This culinary delight is a nod to the comforts of hearth and home with its smooth texture and aromatic infusion of cinnamon and nutmeg.



PAIR WITH:

**SHIRAZ
PINOTAGE**