

RED BICYCLETTE

Squash and Apple Gratin (grah-taahn) with Herbs and Crème Fraîche

For crème fraîche:

1 t Chopped fresh rosemary
1/2 t Chopped lavender flowers
1/2 c Sour cream
1 t Salt
Squeeze of juice from 1/2 lemon
1 1/2 T Water

For gratin:

1 T Butter
1 Medium onion, sliced
Salt and pepper
1 Granny Smith apple, sliced
1 t Chopped fresh thyme
1 t Chopped fresh sage
1 Small butternut squash, peeled and
thinly sliced

Mix together in medium bowl:

1 1/2 c Heavy cream
1 t Salt
1 t Sugar

Directions

Mix all crème fraîche ingredients together and refrigerate. Preheat oven to 350 degrees. Heat butter in a large skillet over medium heat. Add onion, pinch of salt, and a grind of pepper. Stir occasionally. When the onions turn golden brown, add the apple. Cook 1 minute more, stirring occasionally. Add the thyme and sage. Set aside. Cover bottom of a 9-inch square baking pan with a layer of squash, overlapping slightly. Cover with half of the onion mixture. Repeat with the squash, then onions, and finish with a third layer of squash. Push down on the layers firmly with your hand. Pour cream mixture over the squash. Cover with foil and bake for 45 minutes. Remove foil from the pan and use a spatula to push firmly on the layers. Test for doneness with the tip of a knife. If the squash is not tender, cover with foil and return to the oven for another 15 minutes. When tender, remove the foil and return pan to the oven for 15 minutes or until the top is bubbly and golden. Cool for 30 minutes, cut into squares, and serve with a drizzle of crème fraîche for a delicious side dish.

Serves 6

Delicious, when paired with Red Bicyclette® Chardonnay