

Maximilian I

by *Menzia Beni Jodi*

Savoury pie with squash and Gorgonzola

Ingredients:

1 round sheet of puff pastry dough
600g squash (cubed)
1 leek
100g Gorgonzola salt as needed
nutmeg as needed
extravirgin olive oil as needed

Procedure:

1. Finely chop the leek and sauté it in a bit of extravirgin olive oil for a few minutes.
2. Add the squash and cook for about 10-15 minutes, until it yields easily to a fork. Add salt and nutmeg as needed.
3. Mash with a fork to obtain an easily spreadable mixture.
4. Cube the Gorgonzola.
5. Roll out a sheet of puff pastry, make holes in the bottom with a fork, then place in a pie-pan. Spoon in the squash-leek mixture.
6. Sprinkle the Gorgonzola cubes over it and bake in a pre-heated oven at 200°C for about 20-25 minutes or until golden brown.
7. Remove and serve.