

Roast Autumn Vegetables with Rosemary, Balsamic and Goats' Cheese

By Chef Ursula

INTRODUCTION

Fennel when cooked, develops a wonderfully sweet taste so different to its raw flavour. When roasted with butternut squash, red onion and fresh rosemary, in a good fruity olive oil, salt and pepper, the combination is divine. Top this with griddled goats' cheese and you will be in food heaven!

SERVES 4

INGREDIENTS

1 x Fennel bulb
2 x medium red onions
½ a small butternut squash
Good slosh of extra virgin olive oil
Sprig of fresh rosemary
Sea salt and freshly ground black pepper
Goats' cheese log (4 good slices) or 4 x Crottin de Chavignol
Balsamic glaze or reduction
Handful of fresh baby spinach or arugula leaves



METHOD

Peel and cut the red onion into 6 or 8 wedges.

Peel and dice the butternut squash into even-sized chunks of about 1 ½ cm square.

Top and tail the fennel bulb and remove most of the fern leaves. Halve from top to bottom, then halve again. Slice into even pieces.

Drizzle the vegetables with extra virgin olive oil, grind over the sea-salt and black pepper, and sprinkle with chopped fresh rosemary.

Mix together gently to coat the vegetables evenly.

amandine

private chefs | home cuisine

Roast in a pre-heated oven at 175 degrees Celsius till the vegetables are softened yet starting to crust at the edges (25-30 minutes).

Griddle the goats' cheese till starting to bubble.

Drizzle the serving plates with the balsamic reduction.

Lightly stir the fresh spinach or arugula leaves through the hot vegetables till starting to wilt, and then spoon a small amount of the mixture onto each plate.

Top with the warm goats' cheese.

Drizzle with a little more balsamic and place a sprig of rosemary.