

Community Rosemary Butternut Squash

Courtesy of Chef Dreux Ellis

CAFÉ GRATITUDE

Blend together in a Vitamix:

¾ C raw cashews

¾ C almond milk

3 TB lemon juice

2 ea garlic cloves

¾ tsp salt

1/8 tsp yellow mustard seed

¼ tsp black pepper, ground

Transfer the cream into a bowl and add:

2 C braised butternut squash puree

½ tsp rosemary, fine-chopped

Transfer to a bowl and add:

1 C roasted butternut squash, cubed

¾ C radicchio, shredded

2 TB red onion, fine chopped

Mix well then portion into 8 oz ceramic ramekins.

Refrigerate for ½ hour, then drizzle with 1 tsp olive oil and bake @400 degrees for 15-20 minutes.

Yield: 4 - 8 oz ramekins