

Butternut squash purée

2 butternut squash
4 cloves of garlic
250 g butter
Salt and pepper

In the kitchen and by the grill

- Cut off the peel from the butternut squash. Cut them in half, remove the core and then cut them in quarters.
- Grill them by direct heat until burned on all sides
- Peel the garlic and dice the butter.
- Boil the butternut squash and garlic in a pot, until tender.
- Drain the water and add butter, salt and pepper and blend it with a hand blender, so you get a smooth purée.