



Delicata Squash Crostini

Ingredients:

1 baguette – cut on the bias and toasted
2 Delicata squash – cut in half lengthwise and seeded
2 T Extra Virgin Olive Oil
3 T butter
12 sage leaves
salt and pepper
Cinnamon Pear Balsamic

Directions:

Preheat oven to 400 degrees, turn down to 350 degrees and then place squash cut side down on a lightly (1 T) oiled baking sheet and bake until easily pierced with a toothpick or knife. Meanwhile, place butter in a pan, add sage leaves and brown on medium high heat. Remove sage leaves and place on a paper towel. Scoop out the squash from its shell and place in a food processor; add a pinch of salt, the browned butter, remaining tablespoon of oil and puree until smooth. Remove and place in a bowl, adjust the seasoning and spread on crostini. Garnish with a fried sage leaf and Cinnamon Pear Balsamic.

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