

Butternut & Parmesan Crisps

Servings: 4-6

Prep Time: 10min

Cook Time: 20min



Ingredients

- 1 long-necked butternut (minimum 1,5 kg); washed
- 8 tbsp. Parmesan cheese; grated
- ½ cup rosemary needles
- Olive oil; to drizzle
- Brown sugar
- Salt
- 2 tbsp. toasted pumpkin seeds
- Cinnamon
- Lemon
- Honey

Directions

1. Place 8 heaps of Parmesan on a lightly greased oven tray.
2. Place under the grill until the cheese has melted and started to colour lightly.
3. Leave to cool and crisp up.
4. Slice the butternut very thinly with the skin on, and pack the slices onto oven trays. Don't let them overlap.
5. Drizzle a little olive oil on the butternut, sprinkle with sugar and salt and top with rosemary needles.
6. Bake in a hot oven (200 degree C) until lightly golden ± 20min.
7. Remove the butternut from the oven tray before they get cold.
8. Arrange the roasted butternut slices on a platter and break the Parmesan crisps over the butternut.
9. Sprinkle with pumpkin seeds.

