



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

TAMARIND ROASTED BUTTERNUT

RECIPE 58/98

What you will need:

1 medium-sized butternut, cut into wedges

20ml **Morgenster Extra Virgin Olive Oil**

75ml tamarind paste

30ml boiling water

1 lemongrass stem, finely chopped

3 garlic cloves, chopped

10ml grated ginger

2 red chillies, seeds removed, sliced

125ml chopped coriander leaves

80ml chopped mint leaves

30ml honey

How to prepare:

Preheat the oven to 190°C.

Toss the butternut in a large roasting tray with a little olive oil and roast for 30 minutes.

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EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Meanwhile, to a food processor, add tamarind paste, boiling water, lemongrass, garlic, ginger, chillies, coriander and mint and honey.

Blend to a thin paste and pour over the roasting butternut, then roast for a further 20 minutes until tender.

- Tamarind paste is available in supermarkets, where the oriental ingredients are, or at Chinese shops.

Recipe supplied by Angela Day.