

Butternut Squash & Feta Ring

2 packs croissant dough
12oz Butternut squash, cubed & roasted
150g Feta Cheese
150g Cashew Nuts
4 spring onions – thinly sliced
½ red pepper, seeded and chopped
280g - 300g spinach (if fresh then wilted and juice squeezed, if frozen then defrosted and drained)
115g mature cheddar cheese – grated
1 lemon
5 tbsp mayonnaise
½ tsp salt
Ground nutmeg
1 egg lightly beaten

1. Preheat oven to 190°C/375°F/Gas 5. Chop cashews with **Food Chopper** set aside. Thinly slice spring onions and chop red pepper with **13cm Santoku Knife**. Place in **Classic Batter Bowl**. Add the drained spinach and Butternut squash along with both cheeses. Finely zest lemon, add lemon zest, mayonnaise, cashews, salt and nutmeg to bowl. Mix well.
2. Lay out croissant dough in star shape on **Medium Round Stone**, scoop filling in a circle, turn over points of star to form ring.
3. Brush with egg and bake 25-30 mins until deep golden brown.