

SAVOURY SQUASH CAKE RECIPE

This simple and versatile savoury cake is a delicious way to use up the last squash of winter. You can cut it into cubes and serve it as an appetizer with whatever accompaniments you have on hand, such as marinated vegetables, local sauerkraut, onion confit, or homemade pesto. It goes very well with soup and salad.

INGREDIENTS

- 375 ml (1 ½ cup) flour
- 10 ml (2 tsp.) baking powder
- 4 ml (1 tsp.) salt
- Fresh-ground pepper
- 15 ml (1 tbsp.) mixed dried herbs: thyme, oregano, dill, to taste
- 2 eggs
- 125 ml (½ cup) melted butter
- 125 ml (½ cup) plain yogurt
- 125 ml (½ cup) milk
- 100 g (1 ¾ cup) cheese – strong Cheddar, Gruyère or Emmental, grated
- 180 ml (¾ cup) squash purée
- 1 handful of sunflower, hemp or pumpkin seeds for garnish



PREPARATION

- Preheat the oven to 350°F.
- Grease and flour a square 20 x 20 cm (8 x 8") pan.
- Combine the flour, baking soda, salt, pepper and dried herbs.
- In a large bowl, beat together the eggs, melted butter and yogurt with a whisk.
- Gradually add the flour mixture and the cheese, alternating with the milk.
- Add the squash and blend well with a wooden spoon, but don't overbeat.
- Pour into the cake pan and sprinkle with the sunflower seeds.
- Bake on centre rack of oven for 50 to 60 minutes. Let cool in the pan.

Note: The cake will keep for 1 week in the fridge. Otherwise, it can be well wrapped and stored in the freezer for up to 8 weeks. Once thawed, heat in the oven for a few minutes at 350°F.

WINE PAIRING: L'AGRÉABLE ROSÉ FROM THE BO-SIROP SUGAR BUSH

This is THE rosé for spring! The maple gives it a beautiful roundness in the mouth, with lively freshness and crisp berry notes from the haskap. This completely local blend deserves to be savoured as an aperitif with this little cake, topped with a dash of sour cream and a slice of marinated beet for a perfect match. This wine's lovely freshness will go well with your maple brunch; or enjoy it on its own, basking in the sun to celebrate the beautiful days ahead!

**Croquez
l'Outaouais!**


**MARIE
PAPILLES**
CHEF ET SOMMELIER

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