

## **Butternut Squash And Tahini Spread - For The Love Of Tahini**

### **Ingredients:**

Difficulty: Easy  
(serves 4-6)

1 butternut squash (about 1.2 kg before peeled), peeled and diced  
3 tbsp olive oil  
1 tsp ground cinnamon  
1/2 tsp salt, and more to taste in the end if needed  
120 gr. plain yogurt  
70 gr. tahini (I like using light tahini and not the thick, dark one)  
2 garlic cloves, crushed  
1 tsp black and white sesame seeds  
1.5 tsp maple syrup (the second time I did, I used grape molasses and it was great too!)

### **Ingredients:**

1. Preheat the oven to 200C.
2. In a bowl, mix butternut squash, olive oil, cinnamon and salt. Spread the mixture on an oven tray with a baking paper. Spread evenly as one layer. Any bits of oily sauce left in the bowl, pour it on butternut squash pieces. Put in the oven, in medium rack.
3. Roast the butternut squash mixture in the oven for 40-45 minutes, until it is tender. Take out of the oven and let it cool for 10 minutes.
4. In a food processor, put roasted butternut squash, yogurt, tahini and garlic and process until you have a slightly smooth paste. It is nice to leave a bit texture so I recommend not to make a too creamy smooth mixture.
5. Put the mixture in a serving bowl, drizzle syrup / molasses and spread sesame seeds on top. Serve soon after preparation, with nice crusty bread. Enjoy!