

Gorgeous Fall Time Recipes for a Sumptuous Sukkot

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Sukkot is one of Judaism's most unusual festivals. Jews – some of the most house-proud citizens of this fine country – abandon their beautiful homes and move into temporary huts in their gardens. The everyday warmth and comfort of carefully chosen furnishings and gleaming appliances are left behind in favour of wooden walls, plastic tables and paper tableware. Even the most beautiful sukkah is still just a sukkah: an outdoor hut left wide open to the elements.

That's why the festive menu you serve your family needs careful forward planning. You need food that is both celebratory and satisfying; wonderful and warming. You're looking for dishes which are special enough for your festive table, while being sure that they will warm and nourish your cold *yom tov* guests.

Check out this delicious festive recipe: a tasty tart which could be served as a hearty appetizer or a flavourful, filling main alongside some salad or cheeses. As ever, make sure to buy locally grown, seasonal produce wherever possible: your local market or farm shop will have fresher, more delicious natural produce available than the supermarket – often at better prices, too.

Roast Squash, Red Onion and Goat Cheese Tart

Ingredients:

1 medium butternut squash, peeled, de-seeded and cut into small cubes

2 tablespoons olive oil

2 red onions, thinly sliced

200g goat's cheese (or other soft cheese such as brie), broken up

1 tablespoon butter

1 roll all-butter puff pastry (or non-dairy equivalent)

Salt and pepper to taste

300ml single cream

2 eggs

Fresh thyme leaves (optional)

Method:

1) Heat oven to 200°C. Place squash in baking tray, coat with olive oil and season to taste. Roast until golden brown and cooked through – approx. 20 minutes.

2) Meanwhile, melt butter in frying pan. Caramelize onion slices until softened and lightly browned. Season with a little salt and pepper to taste.

3) Line a deep pie dish with puff pastry. Fill with roasted squash and caramelized onions, and spread cheese pieces around.

4) Beat cream, eggs, seasoning and thyme (if using) together. Pour over prepared filling and bake at 210°C until custard is set, approx. 40 minutes.

This tart can be served hot or at room temperature, and can be made in individual portions for ease of serving. It's rich and tasty, and I'm sure your guests will love it!

Wishing you and yours a *chag sameach*, a happy festival from everyone at **Judaica WebStore!**