

1 very large butternut
squash (about 1.2kg),
peeled and cut into
chunks (970g in total
once peeled)
3 tbsp olive oil
1 tsp ground cinnamon
70g light tahini paste
120g Greek yoghurt
2 small garlic cloves,
crushed
1 tsp mixed black and
white sesame seeds
(or just white, if you don't
have black)
1 1/2 tsp date syrup
2 tbsp chopped coriander
(optional)
1/4 cup pumpkin
seeds.

Pumpkin Paste.

Preheat the oven to 200°C/180°C Fan/Gas Mark 6.

Spread the squash out in a medium roasting tin. Pour over the olive oil and sprinkle on the cinnamon and 1/2 a teaspoon of salt. Mix together well, cover the tray tightly with foil and roast in the oven for 70 minutes, stirring once during the cooking. Remove from the oven and leave to cool.

Transfer the squash to a food processor bowl, along with the tahini, yoghurt and garlic. Roughly pulse so that everything is combined into a coarse paste, without the spread becoming smooth; you can also do this by hand using a fork or potato masher. Spread hummus onto a flat plate then spread the butternut in a wavy pattern over a flat plate and sprinkle with the ~~sesame~~ pumpkin seeds, drizzle over the syrup and finish with the chopped coriander, if using.