

A gourd among veg

The leaves are turning yellow and squash season is in full swing. Stay toasty and get roasty with these organic beauties

Abel & Cole

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A HUG
IN A DISH

Squash & Gnocchi Bake with Ricotta & Sage

Prep: 50 mins • Serves: 2

1 squash of your choice

1 red onion

1 red pepper

1 garlic clove

A handful of sage, leaves only

400g chopped tomatoes

400g gnocchi

125g ricotta

1 tbsp olive oil

Sea salt

Freshly ground pepper

1. Heat your oven to 200°C/Fan 180°C/Gas 6. Halve the squash and scoop out the seeds. Chop the squash into small chunks, around 2cm across (no need to peel it – the skin will soften as the squash roasts). Peel and slice the red onion. Halve the red pepper. Scoop out the seeds and white bits. Roughly chop it.

2. Spread the veg over a baking tray. Add 1 tbsp oil, salt and pepper. Toss to coat it all. Roast for 25 mins till it starts to soften.

3. Peel and crush the garlic clove. Finely chop the sage leaves.

4. Spoon the veg into a medium ovenproof dish. Add the garlic and most of the sage. Pour in the chopped tomatoes.

5. Tumble the gnocchi in with the veg. Season with salt and pepper.

6. Gently stir and turn everything over in the dish to mix it all together. Spoon half the pot of ricotta in dollops all over the top of the squash and gnocchi bake.

7. Slide the tin back into the oven. Bake for 30 mins till it's golden and bubbling. Garnish with remaining chopped sage.

Back to Bedlam (Farm)

Let's be blunt: Clive Martin's squash are beautiful. It's true.

Clive's grandfather grew spuds and onions back in the day. Now two generations later, he's expanded his veggie horizons; growing some of our more unusual organic offering. If you enjoyed your asparagus this year for instance, Clive's the man to thank. He's even turned his hand to globe artichokes and blueberries for us too.



The magic happens at Bedlam Farm; a little organic island amidst the Cambridgeshire Fens. The flat ground and rich, dark soil here means that gourds grow very quickly, and can be planted after the threat of late Winter frost. That doesn't mean they can rest on their laurels though; with each and every one being hand harvested, they're a real labour of love.