

This delicious gratin of crêpes with roasted butternut and sage is perfect to impress your friends and family during the holiday.

INGREDIENTS

serves 4 as main dish, 8 as side dish

CRÊPES:

[1 recipe crêpes](#)

BÉCHAMEL:

1 cup raw cashews
3 cups water
salt, pepper, and nutmeg to taste
1 Tbsp nutritional yeast

FILLING:

1 butternut squash, diced
1 bunch sage
vegan goat cheese, opt
(I use Violife feta)

DIRECTIONS

There are many parts in this recipe that can be done in parallel, so read the recipe entirely before starting.

1) Roasted butternut:

Preheat oven to 400F.

Toss the diced butternut with a little olive oil and salt, and place on a baking sheet in the oven for 35 minutes or until golden.

2) Sage:

Toss the leaves in the bowl where you tossed the butternut, so it uses the rest of the oil. Add them in the oven next to the butternut and roast for 10 minutes only.

An alternative is to fry them in a small pan with oil until crisp, but you will need to drain them on paper towels so it's not too oily.

3) Crêpes:

Make 8 crêpes and keep them warm.

4) Cheesy béchamel:

Blend cashews with water. Cook in a saucepan until the sauce thickens. Mix in the nutritional yeast. Add salt, pepper, and nutmeg to taste.

5) Gratin:

In each crêpe, put some roasted butternut, cheese (optional), béchamel, and a few sage leaves (save some for garnish!).

Roll the crêpes and place them in a baking dish next to each other.

Pour the remaining béchamel sauce on top.

Put the dish under the grill and cook for 3-5 minutes.

Garnish with the reserved sage leaves and serve. I usually serve it with a nice crisp green lettuce.