

**The Beaufort House Inn**

61 N Liberty Street, Asheville, NC 28801 828-254-8334

**Roasted Butternut Squash & Goat Cheese Turnover with a Mango/Maple Glaze**

**Serves 8**

**Ingredients**

- ¼ cup Mango Nectar Juice
- ¼ cup Maple Syrup
- 1 cup crumbled Goat Cheese
- 2 cups roasted, mashed Butternut Squash
- 1 package Puff Pastry Sheets - 2 sheets make 8 turnovers
- 1 egg - for egg wash
- Dried Basil Flakes

**Preparation**

- Heat ¼ cup Mango Nectar and ¼ cup Maple Syrup for glaze - set aside until serving
- Roast 1 large butternut squash in 400' oven - Scoop out roasted butternut pulp, mash pulp and reserve until final baking time - can be done up to 2 days before serving and held over in the refrigerator
- Crumble goat cheese and have ready for preparation and baking
- Fold out 1 sheet of puff pastry on a floured board - cut into 4 equal squares
- Brush all sides of each square of puff pastry with egg wash
- Place 2 Tbs roasted butternut squash, goat cheese and dried basil crosswise - corner to corner in each puff pastry square
- Fold over puff pastry and pinch all around with a fork to secure
- Make two scissor cuts in top of each turnover to let steam escape - brush all over with egg wash
- Repeat assembly with second puff pastry sheet
- Place on parchment lined baking sheet - bake at 400' for 15-20 minutes until golden brown and puffy.

**Presentation**

Remove from oven, place on individual serving plate, brush with warm Mango/Maple Glaze, sprinkle with Dried Basil - serve immediately.