

INGREDIENTS

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| 3 TBSP olive oil, divided | 1 1/2 cups all-purpose flour |
| 4 lbs. butternut squash peeled and cubed | 3/4 TSP sugar |
| coarse salt | 2 TBSP fresh thyme |
| freshly ground black pepper | 1 TSP salt |
| 2 large shallots, thinly sliced | 3/4 cup (1 1/2 sticks) chilled unsalted butter, cut into 1/2-inch pieces |
| 1/4 cup fresh flat-leaf parsley | 2 large egg yolks |
| 1/2 cup chicken stock | 3 to 4 TBSP ice water |

DIRECTIONS

- 1 Preheat oven to 375° F.
- 2 Use 2 to 3 tablespoons of the butter to coat the inside of a 10-inch round gratin dish; set aside. Heat 1 tablespoon oil in a large skillet over medium-high heat. Add half the squash, and season with coarse salt and pepper. Cook, stirring occasionally until well browned, 8 to 10 minutes. Transfer to prepared dish. Repeat with another tablespoon oil and remaining squash, and transfer to prepared dish. Set aside.
- 3 Reduce heat to medium; add remaining tablespoon oil and the shallots to skillet. Cook, stirring frequently, until the shallots are lightly browned, 3 to 5 minutes. Transfer the shallots to baking dish along with parsley and stock; stir well to combine. Cover dish tightly with foil, and bake, stirring occasionally, until squash is just tender, about 30 minutes.
- 4 Meanwhile, place flour, sugar, thyme, and table salt in a food processor; pulse to combine. Add the remaining butter, and process until mixture resembles coarse meal. Whisk together the yolks and 3 tablespoons ice water in a small bowl; add to flour mixture. Pulse until the mixture just comes together. If crumble is too dry, add remaining tablespoon ice water.
- 5 Remove the squash from oven, and remove foil. Arrange the crumble on top. Return to oven, and bake until the topping is golden brown and the squash is very tender, about 30 minutes. Serve warm or at room temperature.