

Vicki Blake
10/17

ROASTED PUMPKIN with CHEESE "FONDUE"
Gourmet with many mods

baguette - sliced

1 small orange pumpkin
1 ½ cups whipping cream
1 cup chicken broth
½ tsp grated nutmeg
dash cinnamon
dash paprika
S&P
Garlic
Splash Sherry or Kirsch
2 cups grated gruyere
2 cups grated emmental cheese
olive oil

Preheat oven to 450

Toast baguette slices on baking sheet until crispy

Remove top of pumpkin with a good size slice (making a "lid")
Scrape out seeds and fibers with spook (saving seeds to roast later)
Season inside with salt

Whisk cream, broth, seasonings

Layer pumpkin with bread, cheese, cream until filled 1" below top
Brush outside with oil, replace "lid"

Roast 1-1 ½ hours until pumpkin meat is tender

Serve with remaining baguette toasts - YUM