

Roasted Pumpkin Fondue

Ingredients:

1 whole pumpkin or squash

20 small potatoes

1 crusty bread

1 bunch parsley, chopped

1 garlic clove, crushed

Vegetables for dipping:

green beans (boiled), celery,

cherry tomatoes,

capsicums, etc.

150g Emmental

150g Gruyère

1 tbsp cornflour

100g crème fraîche

2 tbsp white wine

1 shallot, finely chopped

olive oil

salt and pepper to taste



***Look for bold ingredients at the market.**

Directions:

1. Heat oven to 180C/160C fan/gas 4. Cut a lid off your pumpkin or squash and scoop out all the seeds and membranes. Toss the potatoes in olive oil and season with salt and pepper. Put pumpkin on a baking tray and roast until soft (approx. 30 minutes).
2. Grate the cheeses and mix with the cornflour until completely coated and no excess flour remains. Remove the pumpkin from the oven and increase the temperature to 200C/180C fan/gas 6. Layer up the cheese, crème fraîche, white wine, shallot and garlic inside the pumpkin. Put the lid of the pumpkin on the pumpkin and bake with the potatoes for 30 mins or until the fondue is melted and bubbling and the potatoes are soft.
3. Take the lid off and sprinkle parsley on top or serve on the side. Eat with spoons, scooping out chunks of soft, roasted pumpkin with the melted cheese. Use bread chunks, potatoes and other vegetables for dipping.