

# Baked Cheese- Stuffed Whole Pumpkin

## Ingredients

- 1 baguette, cut into  $\frac{3}{8}$ " slices
- 2 tablespoons melted butter
- Kosher salt
- 3-lb. Pie pumpkin
- Olive oil
- 1  $\frac{1}{4}$  cups heavy cream
- 2 tablespoons cognac
- $\frac{3}{4}$  cup salt-free chicken stock
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- 1 tablespoon finely chopped fresh sage
- 2 garlic cloves, minced
- 1 cup grated Parmesan
- 1 cup grated Gruyere



## Method

Preheat the oven to 350° F.

Brush baguette slices with butter & pinch of salt. Toast baguette until lightly browned, about 15 minutes. When cooled, cut 6-7 slices into cubes. Serve remaining slices with the pumpkin.

Remove the top of pumpkin and scrape out seeds. Lightly salt the inside. Place on a foil-lined sheet pan and brush surface with olive oil.

Whisk together the cream, cognac, stock, pepper, sage, garlic cloves and  $\frac{1}{2}$  teaspoon of salt in a small bowl. Combine the cheeses together in another medium bowl.

Layer baguette by adding  $\frac{1}{3}$  to the bottom of pumpkin, cover with  $\frac{1}{3}$  of the cheese. Continue layering. Pour cream mixture into the pumpkin, stopping frequently to allow it to soak in, until pumpkin is filled to within about  $\frac{1}{2}$ " to the top. Discard any remaining cream mixture.

Cover pumpkin with its top. Place in the oven and bake until pumpkin is tender and filling is puffy, 55-60 minutes. To serve, scoop out some of the flesh with the cheesy filling on to the remaining baguette slices.