



# French Cuisine


MADE SIMPLE

## French Pumpkin Fondue

*Fondue française à la citrouille*

 4 people

 15 mins prep time

 1h 15 mins total time

 Easy

### INGREDIENTS

- 1 small pumpkin or kuri squash
- small potatoes enough for 4 people
- 1 cheese wheel of camembert, brie, or Mont d'Or
- head of fresh garlic
- olive oil
- honey
- paprika
- herbs de Provence (mixed herbs)
- salt and pepper



## DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Cut off the top of pumpkin and remove the seeds.
3. Oil the inside and outside of the pumpkin and place on a baking tray.
4. Peel a garlic clove, or your desired amount of garlic, oil it and place it inside the pumpkin.
5. Place potatoes on the baking tray, oil generously, season with your favorite herbs and spices, and mix the potatoes together.
6. Cook all for about 45 minutes or until the potatoes are ready.
7. Remove the tray from the oven, and place the potatoes in another dish.
8. Remove the garlic from the pumpkin and place it on the tray if not fully cooked.
9. Nestle the cheese inside the pumpkin. Don't worry if it falls into the pumpkin.
10. Drizzle honey and fresh thyme on top of the cheese.
11. Bake again for 15 minutes or until the cheese is completely melted.
12. Remove from the oven, crush the garlic, and add the garlic to the cheese.
13. Gently mix the cheese mixture.
14. Dunk the potatoes or bread inside the cheesy mixture and indulge! Feel free to dig into the pumpkin at the same time as it is full of vitamins too!

*Bon Appétit!*  
*Emilie Anne* 

