

# Roasted Pumpkin with Cream

Makes an amazing starter dish!

Ingredients:

- 1½ lb pumpkins
- 1/4 cup double cream
- 1/4 cup whole milk
- 3 garlic cloves, crushed
- 2 tsp thyme leaves
- 3 oz grated Parmesan cheese

Directions:

1. Heat oven to 300 degrees F.
2. Cut lid off pumpkin and scoop out seeds and strands. Place pumpkin on a baking tray. Meanwhile, heat the cream, milk, garlic, and most of the thyme, with plenty of seasoning. When hot, pour into the pumpkin and stir in 2 oz. of the Parmesan. Put on the lid.
3. Bake for 1½ hrs, take from the oven, then turn up the heat to 400 degrees F.
4. Remove the lid, sprinkle with pepper and the rest of the cheese, then bake for 15 minutes more until golden. Scatter over the remaining thyme leaves. Scoop the pumpkin flesh into bowls with the cheesy cream and serve with crusty bread as a starter.



