



Trust Carolyn Case Club

Recipes for pairing with Trust Carolyn
Case Club November 2010 Selections

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707. 857.4900

Pumpkin Fondue

A beautiful roasted outside, pairs with the tender pumpkin flesh inside for a velvety experience as you scoop it out with toasted baguette and pair with the 2009 Eric Ross Pinot Noir and the 2008 Foggy Valley Pinot Noir.

Serve with crusty bread for dipping and scooping or provide spoons for scooping the baked flesh from the shell. - Serves 12

Ingredients

- 1 medium to medium-large orange pumpkin or 4 small individual pumpkins
- 2 Tbsp. olive oil
- 2 cloves minced or grated garlic
- 1 1/2 cups heavy cream
- 1 cup reduced-sodium chicken or vegetable broth
- 1/2 teaspoon grated nutmeg
- 2 1/2 cups coarsely grated Gruyère (6 oz)
- 2 1/2 cups coarsely grated Emmental (6 oz)
- 1 tablespoon olive oil
- 1 large baguette, cut into 1/2 inch slices.
- 3/4 teaspoon crushed red pepper
- One 9-oz package frozen artichoke hearts, thawed and pressed dry
- 2 Tbsp shredded basil
- Steamed rice or crusty bread for serving



Directions

Preheat oven to 450°F with rack in lower third.

Toast baguette slices in 1 layer on a baking sheet in oven until tops are crisp about 7 minutes.

Slice the top off the pumpkin and reserve it. Hollow out the core and discard all the fibers and seeds. Make sure the pumpkin sits securely upright by cutting away enough from the bottom to make it flat. Season inside of pumpkin with 1/2 tsp salt and blend oil and garlic and rub into the interior of the pumpkin.

Whisk together cream, broth, nutmeg, 1 tsp salt, and 1/2 tsp pepper in a bowl. Mix together cheeses in another bowl.

Put a layer of toasted bread in bottom of pumpkin, then cover with about 1 cup cheese and about 1/2 cup cream mixture. Continue layering bread, cheese, and cream mixture until pumpkin is filled to about 1/2 inch from top, using all of cream mixture. (You may have some bread and cheese left over.)

Cover pumpkin with top and put in an oiled small roasting pan. Brush outside of pumpkin all over with olive oil. Bake until pumpkin is tender and filling is puffed, 1 1/4 to 1 1/2 hours.