

# Three Cheese Pumpkin Fondue

Dipping into this decadent cheese mixture will spark hearty conversational exchanges

SERVES: 6  
 PREP TIME: 40 minutes  
 COOK TIME: 1 hour 20 minutes  
 TOTAL TIME: 2 hours



## INGREDIENTS

1 cup heavy cream  
 2 garlic cloves, minced  
 1½ tsp. GC Napa Valley Natural Marjoram Sea Finishing Salt  
 ¾ tsp. GC Napa Valley Natural Lemon Tellicherry Pepper  
 ¾ tsp. GC Napa Valley Natural Poultry Rub Proprietary Blend  
 5 medium fresh sage leaves  
 4 sprigs fresh thyme  
 ¼ cup 2018 Pietro Family Cellars My Angelina White Wine, Napa Valley or 2016 Pietro Family Cellars Sauvignon Blanc, Napa County

1 loaf crusty artisan bread  
 1 baking pumpkin, washed and dried  
 ¾ cup each coarsely grated: Gruyere, Swiss, aged white cheddar (total 9 oz.)  
 2 Tbsp. canola oil  
 Optional serving additions: Apple and pear slices, toasted baguette, pumpernickel bread, chopped pecans.

## TO PREPARE

- Arrange oven rack to fit pumpkin with its lid. Preheat oven to 400 degrees.
- Add to a small saucepan and stir the first seven ingredients. Warm over medium heat to 175-180 degrees. Turn off heat. Steep 30 minutes. Discard sage leaves and thyme sprigs. Add Pietro white wine.
- Prepare bread: Cut into ¾" cubes, enough to measure 3½ cups. Lightly toast in oven for 5-6 minutes.
- Prepare pumpkin: Cut a 4" circle around the stem of the pumpkin, remove lid and reserve. Scoop out the stringy pulp and seeds, reserving seeds for roasting at another time.
- Mix cheeses together in a bowl.
- Assemble fondue in layers: Place ½ toasted bread cubes inside pumpkin, then ½ cheese, then ½ seasoned cream. Press layers delicately to slightly compact. Continue layering until pumpkin is filled 1¾-2" from the top. Do NOT overfill as the bread expands and juices are released from the pumpkin. Put lid on pumpkin. Place in a baking dish (to serve in) or on a parchment lined 13"x18" baking sheet (to transfer to a serving tray). Note: Baked pumpkin is tender and must be handled with care.
- Brush pumpkin with canola oil. Bake 1 hour 5 minutes then remove lid and bake 10 minutes more or until the filling is slightly browned. Test for doneness: Pierce flesh on the inside body. If knife inserts easily remove pumpkin from oven.

## TO SERVE

Serve in the dish baked in or very carefully transfer pumpkin using an extra wide spatula turner to a rimmed serving tray. Add a serving spoon. Set out small bowls so guests can scoop out the cheesy goodness with the soft buttery pumpkin flesh. Serve alone or with the above listed options. Can be served with a salad or as an entrée side dish.

## WINE PAIRING

2016 Pietro Family Cellars Tusca Red Wine (Super Tuscan style)

## SHOPPING LIST

*Organic, farmers market, and garden grown products are preferred*

1 pint heavy cream  
 1 garlic bulb  
 1 small bunch fresh sage leaves  
 1 small bunch fresh thyme sprigs  
 1 bottle 2018 Pietro Family Cellars My Angelina White Wine, Napa Valley or 2016 Pietro Family Cellars Sauvignon Blanc, Napa County  
 1 loaf crusty artisan bread such as Baguette, Ciabatta, Country Loaf, Sourdough  
 1 baking pumpkin 5-6 lbs., such as Sugar Pie, Tan, Cheese, Peanut

3 oz. block Gruyere cheese  
 3 oz. block Swiss cheese  
 3 oz. block aged white cheddar cheese  
 Optional serving additions: Apples, pears, carrots, baguette, pumpernickel bread, pecans

## FROM YOUR PANTRY

1 bottle canola oil  
 1 sheet parchment paper  
 GC Napa Valley Natural Poultry Rub Proprietary Blend

