

A glass baking dish filled with a golden-brown pumpkin and blue cheese gratin, topped with toasted pumpkin seeds. The dish is placed on a light-colored wooden cutting board. In the background, a gas stovetop is visible with a piece of roasted meat on a skewer.

# Pumpkin & Blue Cheese Gratin



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BY JAMES BECK

This is a yummy and deceptively simple dish using some great Hawke's Bay products.

## INGREDIENTS

- ½ onion, thinly sliced
- 2 cloves crushed garlic
- 750ml cream
- Orcona Harissa Paste (to taste)
- 750g butternut pumpkin, thinly sliced
- 250g Beauregard kumara, thinly sliced
- 100g Craggy Range Sheep Dairy Te Mata Blue
- Hawke's Bay pumpkin seeds from Jo and David Phillips – some raw and some popped in oil\*
- Orcona Sweet Smoked Paprika flakes
- 6g Salt (approximately)

## METHOD

1. Preheat your oven to 180°C
2. Place onions, garlic and cream in a pot and reduce by half. Add salt and harissa paste to taste. It is ok if the cream mix tastes a bit too salty and spicy as this will be used to season all the pumpkin and kumara.
3. In a medium ovenproof serving dish, begin layering the pumpkin, kumara, crumbled blue cheese, pumpkin seeds and cream mix, alternating ingredients so that there is an even spread throughout the dish. Finish by pouring the remaining cream mix on top and pressing the pumpkin and kumara to ensure it is under the liquid.
4. Place in the oven and cook for about 40 minutes. Check by piercing with a skewer which will penetrate easily without resistance once the dish is cooked.
5. Finish the dish by liberally sprinkling the paprika flakes and popped pumpkin seeds, serve.

\* The technique for popping pumpkin seeds only works with Jo and David's amazing product. It works in exactly the same way you would pop popcorn. Place some pumpkin seeds with a small amount of oil in a small, lidded pot and pop over medium heat.