



ROASTED PUMPKIN HUMMUS



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Serves 4-6 people

Ingredients

1.5 lbs of pumpkin, peeled, cored and diced large
¼ cup olive oil, for roasting

¼ cup lemon juice

1 garlic clove, minced

¼ cup tahini

2 tablespoons olive oil

Chopped fresh parsley and black and white sesame seeds for garnish
sumac and extra virgin olive oil for garnish

Preparation

1. Pre-heat the oven to 400° F. Using a large mixing bowl, toss the diced pumpkin in olive oil salt, cracked black pepper. Place the pumpkin on a parchment paper-lined baking tray and bake for about 30 minutes or until soft.
2. Purée the pumpkin in a food processor. Add the tahini, salt, olive oil, and lemon juice to taste. Process until smooth.
3. Transfer the hummus onto a bowl, smooth it with the back of a spoon. Drizzle with extra virgin olive oil and sprinkle with sesame seed, sumac, and fresh herbs.

Serve with toasted pita or any grilled bread, fresh crudite or use as a spread for your sandwich and mezze dishes.



PUMPKIN & GRUYERE BREAD PUDDING



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Serves 4-6 people

Ingredients

2 cups diced and roasted pumpkin

½ cup caramelized onions

3 sprigs of thyme, stems removed and minced

1 tbsp of chopped rosemary

2 tbsp chopped flat leaf parsley

1 cup heavy cream

1/2 cup whole milk

4 large eggs, beaten

½ cup of grated gruyere cheese

4 cups cubed (1-inch) day-old brioche or challah bread (sourdough or ciabatta works too)

Salt and pepper taste

PREPARATION

Preheat oven to 350°F with rack in middle. Whisk together cream, pumpkin, milk, sugar, eggs, yolk, salt, and spices in a bowl. Toss bread cubes with butter in another bowl, then add pumpkin mixture and toss to coat. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 25 to 30 minutes.

1. In a large bowl, whisk the cream, milk, and eggs to combine. Add the bread, roasted pumpkin and fresh herbs, gruyere, and salt and pepper, then mix well. Cover and refrigerate overnight.

2. Preheat the oven to 375 degrees F. Butter a 9" x 9" x 2" baking dish. Place the pumpkin bread mixture in the baking dish and spread the mixture evenly. Cover the bread pudding tightly with plastic wrap, then cover with foil.

3. Bake for 20-30 minutes, or until an instant read thermometer inserted into the middle reads 155 degrees F. Remove the foil and plastic and bake for until 10 minutes until the top gets browned. Serve immediately.