

Cat's Mini Pumpkin Fondues with Pickled Vegetables



Prep Time 30 mins (plus overnight pickling) **Cook Time** 20 mins **Serves** 4

A fun sharing starter featuring individual roasted pumpkins filled with rich melted cheese fondue and served with tangy homemade pickled vegetables.

	Ingredients	Method
1	Carrots, courgettes, cauliflower, radishes or other crunchy vegetables Red onion 200ml water 200ml white wine or cider vinegar 5 tbsp sugar 1 tbsp salt Mustard seeds, peppercorns, thyme, ginger slices or other whole spices	Prepare the pickled vegetables the day before serving. Peel and cut the vegetables into batons that will fit inside your jars. Combine the sugar, salt, water and vinegar in a saucepan and bring to the boil. Reduce the heat and simmer for 5-10 minutes.
2		Pack the vegetable batons into clean jars with slices of red onion and your chosen herbs and spices. Pour over the hot pickling liquid, ensuring the vegetables are completely covered. Seal the jars and allow to cool before refrigerating. Use within 3 weeks.
3	4 mini pumpkins (or small squashes) Oil for brushing	Preheat the oven to 190°C. Cut a circular lid from each pumpkin and remove the seeds. Brush the pumpkins with a little oil and place on a baking tray. Roast for 20 minutes.
4	1 garlic clove 150ml dry white wine Squeeze of lemon juice 200g alpine cheese (Comté, Beaufort, Gruyère or Abondance), grated	Rub the inside of a medium saucepan with the garlic clove. Add the wine and lemon juice and bring to the boil. Reduce the heat and gradually add the grated cheeses, stirring until fully melted and smooth.

	Ingredients	Method
	100g Emmental, grated	
5		Place each pumpkin onto a serving plate and arrange the pickled vegetables alongside. Fill the pumpkins with the warm fondue mixture and serve immediately with plenty of crusty bread for dipping.

Top Tip: You can use small round bread rolls or squash instead of mini pumpkins if they are easier to source.

Written by and intellectual property of Catriona Rochefort.



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