

Pumpkin Swiss Gratin

Ingredients:

3 cups sliced fresh pumpkin
1 cup grated Swiss cheese
½ cup grated Parmesan cheese
1 tsp. dried rosemary
1 tsp. salt
½ tsp. pepper
1 cup heavy cream
1 tbl. unsalted butter, cut into small cubes

Directions:

Preheat oven to 400°. Lightly grease a 9-inch baking dish.

Evenly arrange one cup of pumpkin slices along bottom of dish.

Combine cheeses, rosemary, salt and pepper in a medium bowl. Sprinkle one-third of mixture over pumpkin slices. Top with one cup of pumpkin slices; add another layer of cheese mixture. Repeat with last cup of pumpkin slices and remaining cheese mixture.

Pour cream over entire dish. Dot top of dish with butter. Bake 40 – 45 minutes, until set and lightly browned on top. Serve warm.

~ Credit: pumpkinrecipes.org