

Pumpkin Flan

Ingredients:

1kg (2¼lb) pumpkin
125g (5oz) butter
250ml (9floz) milk
4 eggs
100g (4oz) grated Gruyère
Salt & pepper
Pinch nutmeg

Method:

Pre-heat the oven to 180° C (350°F) Gas Mark 4

1. Skin pumpkin. Remove seeds. Cut into 1in cubes.
2. Melt 50g (2oz) butter in pan & lightly brown pumpkin. Add milk & cook over low heat till tender - about 15mins.
3. Purée pumpkin. Add 50g (2oz) butter & grated cheese to the purée in a bowl. Season with salt, pepper, nutmeg. Mix well.
4. Beat eggs well & fold into mixture carefully. With remaining butter, grease a soufflé mould & pour in mixture. Place in oven for 40mins.
5. Serve hot, warm or cold.