



# Gratinated pumpkin slices

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Vegetable topping

1 tbsp clarified butter  
150 g champignons  
1 onion  
100 g leek  
150 g savoy cabbage  
100 ml vegetable bouillon  
Salt  
Pepper

Finely slice the champignons. Peel and finely chop the onion. Cut the leek in half, wash and cut into thin strips. Wash the savoy cabbage, remove the tough ribs and cut the leaves into fine strips.

Warm the clarified butter in a pan. Add the champignons and fry briefly.

Add the onion, leek and savoy cabbage and fry while stirring briskly.

Pour in the bouillon and leave to simmer for about 4 minutes. Season the vegetables with salt and pepper and put aside.

## Pumpkin

1½ kg pumpkin, e.g. moschus or butternut  
1 clove of garlic  
1½ tbsp olive oil  
Salt  
Pepper

Peel the pumpkin and cut into around 8 slices, each approx. 1.5 cm thick (weight of prepared pumpkin about. 800 g).

Peel and crush the garlic and then mix it with the olive oil. Brush the slices of pumpkin with the oil and garlic. Season with salt and pepper.

**Sæt retten ind**





### **Tilbered**

8 tbsp cheese, Gruyère, grated

Scatter the vegetables that were put aside over the pumpkin slices and then sprinkle over the cheese.

### **Sæt retten ind**

Serve the pumpkin slices immediately with, for example, risotto.

### **Tips**

---

Any leftover pumpkin can be used for soup or gratin.

