



## Party Pumpkin Soup in Skin

This easy-to-make soup doesn't even require any bowls – just eat it straight out of the shell, saving on the washing up and adding to the entertainment. This is a great, child-pleasing dish for Halloween

### Ingredients

4 small round pumpkin e.g. kabocha  
300g cheddar grated / 100g parmesan, grated  
40g butter / a few gratings of nutmeg  
4 small thyme sprigs / 800ml double cream  
salt and pepper to taste

### Method

Preheat oven to 190°C/Gas 5 - Slice the top inch from the pumpkin, keep to one side as this will serve as your lid.

Scrape out the pulp and seeds

Place equal amounts of cheese into each pumpkin, add nutmeg, thyme and cream - season

Pop the lid on and bake in for 45 minutes to 1 hour, until tender. Eat by scraping the soft flesh into the hot cream

