

Pumpkin Gratin

The only way I ate pumpkin as a child was in a savory gratin, so the first time I had it in the United States -- sweet, in a pie -- I thought it was a mistake. I've come to love pumpkin pie and I still enjoy pumpkin in the gratin of my youth. The combination of Swiss cheese, eggs, and cream comes together into something like a smooth and creamy soufflé, capturing the flavors of fall. Canned pumpkin speeds things up.

4 Servings

- 1 can (15.5 ounces) 100% pure pumpkin puree (not pumpkin pie filling)
- 3 large eggs
- 1 cup heavy cream
- 3/4 cup grated Swiss cheese
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon unsalted butter
- 1 tablespoon grated Parmesan cheese

Preheat the oven to 350 degrees. Spoon the pumpkin puree into a food processor and add the eggs, cream, cheese, salt, and pepper. Process for 10 to 15 seconds to combine.

Coat a 6-cup gratin dish with the butter. Fill the dish with the pumpkin mixture. Sprinkle the Parmesan cheese on top and bake for 35 to 45 minutes, until set and lightly browned on top. Serve.