

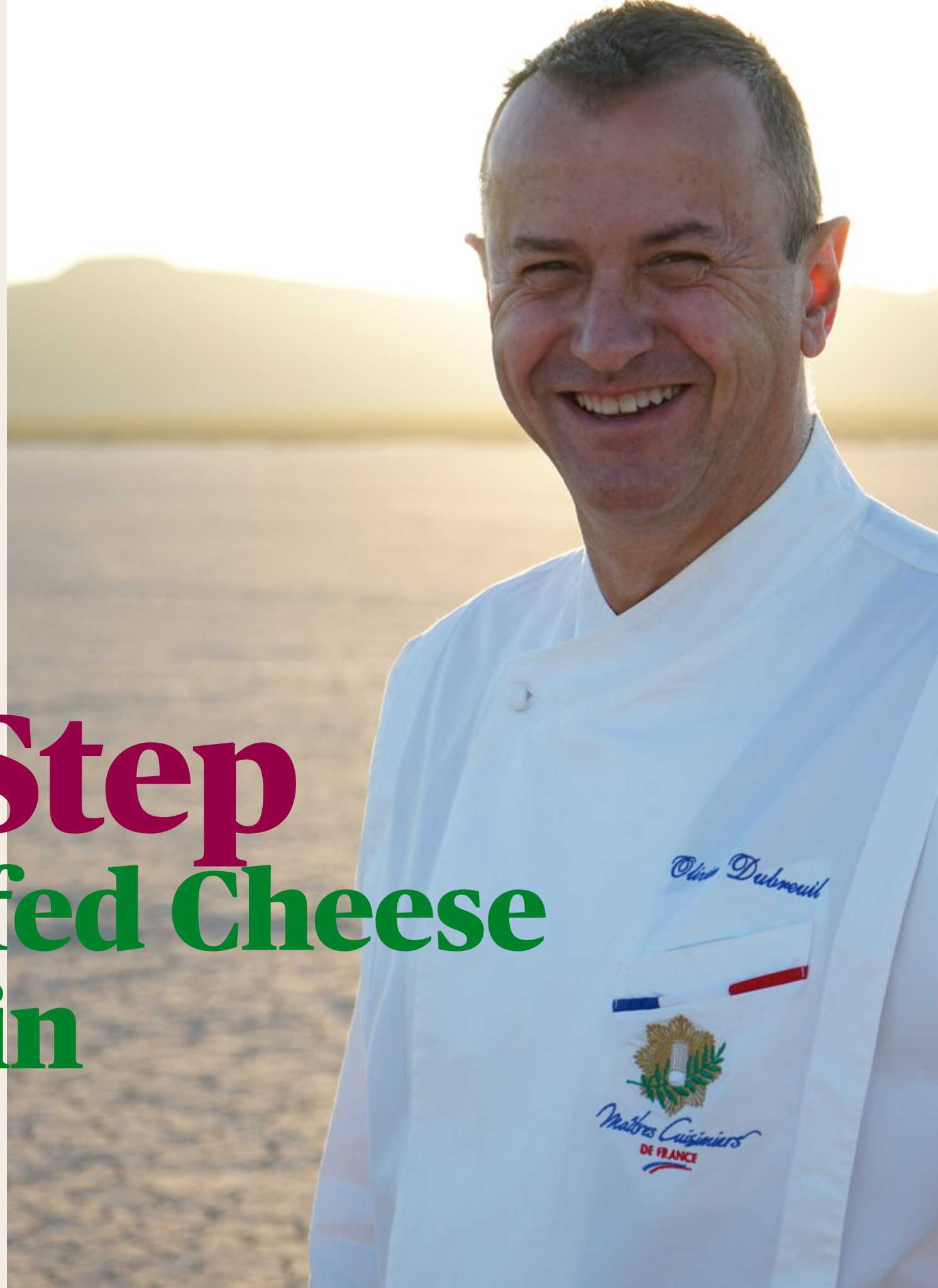
# Recipe for Savory Main-Course

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**by Olivier Dubreuil**

*Vice-President Culinary Operation,  
The Venetian & Palazzo Hotel In Las Vegas*

# Step-By-Step Holiday Stuffed Cheese Mini Pumpkin



# Meet The Chef

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Olivier Dubreuil was born in Rochefort, a coastal town northwest of Bordeaux, France. At a very young age, Olivier was instilled with respect and enthusiasm for cooking. His grandmother's garden was his market and he began creating family meals from the quality and freshness found there.

Since 2005 Chef Olivier has led the team for the Venetian Palazzo Hotel Resort. He has been featured on "Behind the Bash" and "The World's Busiest Hotel".



The image shows four white plates arranged on a light-colored surface. Each plate contains a small, round, orange pumpkin that has been cut open and filled with a white, creamy substance, likely cheese. The pumpkins are surrounded by several autumn leaves in shades of yellow, orange, and red. Some of the leaves are placed on top of the pumpkins, while others are scattered around them. The background is a soft, out-of-focus grey, which makes the vibrant colors of the pumpkins and leaves stand out. The overall composition is aesthetically pleasing and seasonal.

THIS RECIPE IS 100% VEGETARIAN

# Holiday Stuffed Cheese Mini Pumpkin

# Recipe



Recipe Serves

**10**

Ingredients:	Amount:	
The Mini Pumkins:	Ounces	Grams
Mini Pumpkin <b>(3 1/2" W x 2 1/2" Top Cut and Cleaned)</b>	10 Each	10 Each
Olive Oil	5 Tbsp	75 Grams
1/4" Diced Pumpkin <b>(23g/0.8oz per Each Pumpkin)</b>	8.1 Ounces	230 Grams
Sourdough Bread <b>(5g/0.17oz per Each Pumpkin)</b>	1.7 Ounces	50 Grams
Garlic Peeled	1 Clove	1 Clove
Wild Mushrooms, Cleaned and Trimmed <b>(15g/ 0.55oz per Each Pumpkin)</b> (Such as Crimini Mushroom, Black Trumpet or Maitake Mushroom)	5.3 Ounces	150 Grams
Whole Milk	18 Ounces	500 Grams
Heavy Cream	18 Ounces	500 Grams
Ground Cinnamon	1/2 Tbsp	2.5 Grams
Ground Nutmeg	1/2 Tbsp	2.5 Grams
Ground Ginger	1/2 Tbsp	2.5 Grams
Ground Clove	1/2 Tbsp	2.5 Grams
Paprika	1 Tbsp	5 Grams
Toasted and Chopped Walnuts <b>(5g/0.17oz per Each Pumpkin)</b>	1.7 Ounces	50 Grams
Gruyere cheese, grated <b>(15g/ 0.55oz per Each Pumpkin)</b>	5.3 Ounces	150 Grams
Salt and Pepper	To Taste	To Taste



# Method

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## The Mini Pumpkins:

1. Preheat oven to 320°F.
2. Cut the Cap off mini pumpkin, removed seeds and discarded and insides scooped out, using a small, serrated paring knife, remove a circular cap wide enough to later fill the pumpkin with stuffing, Sprinkle the inside of the pumpkin with salt, pepper and paprika then place the mini pumpkin with the Cap on a sheet tray.
3. Use the kitchen torch to Torch of the pumpkin Cap and around the pumpkin until is dark and charcoal.
4. Cut the sourdough bread into ¼" inch diced and toast. Lightly rub the toasted bread with the clove of garlic.
5. In a medium sauté pan over medium heat, sauté the mushrooms. Sauté until tender, about 3 minutes, and then season to taste with salt and pepper.
6. In a mixing bowl, whisk together the milk and cream with the ground spices, and salt and pepper to taste.
7. Begin filling the pumpkin by starting with a layer of bread, toasted walnuts, diced pumpkin, sauté wild mushroom, Gruyere cheese and slowly Pour in the



Holiday Stuffed Cheese Mini Pumpkin.

cream mixture to reach the rim and lightly press down. **(52g/ 1.83 oz of cream& milk mixture per each pumpkin).**

8. Bake in 320°F for 25~30min, or until the cheese pumpkin is cooked though.
9. Serve warm, scooping a bit of the cheese pumpkin from the sides along with the filling.