

pumpkin dip

Kolokitha

Ingredients :

- 1 pumpkin (35-ounce)
- 3 tablespoons olive oil
- 0.5 teaspoon salt
- 12 ounces xynomyzithra cheese (or ricotta)
- 9 ounces feta cheese
- 5 ounces blue cheese
- 5 tablespoons pine nuts
- Marjoram, thyme, mint and parsley finely chopped
- 0.5 teaspoon chili flakes for serving

Method:

Season whole pumpkin with olive oil, salt and thyme, wrap in aluminum foil and bake in the oven at 350°F for 20-30min.

Once tender, cut the top and leave around 0.5 inch of pumpkin flesh.

Mix together the remaining ingredients (cheese, herbs and pine nuts) and fill the pumpkin.

Cover again with the pumpkin top and bake at 400°F for 15min until all cheese is melted and pumpkin has a nice color.

Add chilly flakes and enjoy as a dip with freshly baked bread!