



# PUMPKIN, LEEK & GOATS CHEESE COB LOAF

*by Tim Bone*

SERVES: 6-8

## INGREDIENTS

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|---------------------------------------|---|
| 1 COB LOAF                            | ¼ CUP CHOPPED CHIVES  |
| 3 TBSP OLIVE OIL                      | 250G BLOCK OF CREAM CHEESE                                      |
| 1 TBSP BUTTER                         | 150ML CREAM   |
| 1 LARGE LEEK, SLICED, WHITE PART ONLY | 250ML TUB SOUR CREAM  |
| 2 TBSP MAPLE SYRUP                    | 1 CUP GRATED CHEDDAR CHEESE                                     |
| 2 CUPS BUTTERNUT PUMPKIN, 1CM DICED   | 1 X 150G PACK MEREDITH DAIRY ORIGINAL FRESH CHEVRE GOATS CHEESE |
| 1 TSP GROUND CUMIN                    | SALT AND PEPPER   |
| 4 RASHERS BACON, DICED                |   |

## METHOD

1. PREHEAT OVEN TO 200 DEGREES C
2. PLACE PUMPKIN ONTO A LINED BAKING TRAY AND DRIZZLE WITH 2 TBSP OLIVE OIL, MAPLE SYRUP AND SPRINKLE WITH CUMIN. SEASON WITH SALT AND PEPPER. MIX TO COMBINE. COOK IN THE OVEN FOR 15 MINUTES OR UNTIL THE PUMPKIN IS SOFT AND CARAMELISED. REMOVE AND SET ASIDE.
3. CUT A ROUND LID OUT OF THE COB LOAF, SAVING THE LID AND CAREFULLY REMOVE THE BREAD FROM THE INSIDE OF THE COB, LEAVING IT HOLLOW. PLACE THE HOLLOW COB, THE LID AND THE CHUNKS OF BREAD ONTO A LINED BAKING TRAY.
4. HEAT A FRYING PAN OVER MEDIUM HEAT. ADD BUTTER AND 1 TBSP OF OLIVE OIL. SAUTEE THE LEEK, STIRRING FOR A FEW MINUTES UNTIL SOFT. ADD THE BACON AND COOK FOR A FURTHER 3-4 MINUTES.
5. PLACE LEEK AND BACON MIX INTO A LARGE BOWL. ADD ROASTED PUMPKIN, CHOPPED CHIVES, CREAM CHEESE, CREAM, SOUR CREAM, GRATED CHEESE AND CRUMBLED GOATS CHEESE. SEASON WITH SALT AND PEPPER. STIR UNTIL COMBINED. POUR MIX INTO THE HOLLOW COB.
6. BAKE IN THE OVEN FOR 15-20 MINUTES UNTIL LIGHTLY TOASTED.  
YOU CAN GARNISH WITH EXTRA CHIVES AND CRUMBLE SOME MORE GOATS CHEESE ON TOP.
7. I LIKE TO SERVE WITH EXTRA TOASTED BAGUETTE BECAUSE THERE IS NEVER ENOUGH. ENJOY!