



PUMPKIN CHEESECAKE WITH GINGER SNAP BASE



QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation and discolouration, enabling longer presentation times
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE GINGER BASE

- 50 g Butter, melted
- 200 g Ginger biscuits, crumbled

FOR THE FILLING

- 400 g QimiQ Classic, unchilled
- 750 g Cream cheese, unchilled
- 250 g Pumpkin puree
- 250 g Sugar
- 35 g Corn flour / starch
- 50 ml Maple syrup
- 2 g Ginger powder
- 2 pinches[prisen] Ground nutmeg, ground
- 150 g Egg(s)

FOR THE TOPPING

- 150 g QimiQ Whip Pastry Cream, chilled
- 50 g Sour cream 20 % fat
- 50 g Sugar
- 15 g Vanilla extract
- 150 g Caramelised almonds , ground

METHOD

1. For the ginger base: add the melted butter to the ginger snap crumbs and mix well. Press firmly into a greased cake tin and stamp firmly with the bottom of a glass.
2. For the filling: whisk QimiQ Classic smooth. Add the (warm) cream cheese and mix well. Add the pumpkin, sugar, corn flour, maple syrup and spices and continue to whisk until completely smooth.
3. Add the eggs, mix well and pour onto the ginger base. Bake in the preheated oven at 110 °C for 90 - 120 minutes, or firm to the touch.
4. Allow to chill for approx. 4 hours.
5. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the sour cream, sugar, vanilla and almonds and continue to whisk at top speed until the required volume has been achieved.
6. Spread onto the cold cheesecake and chill before serving.