



# PUMPKIN CHEESECAKE



## 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 BASE

- 50 g** Butter, melted
- 150 g** Digestive biscuits, crumbled

### FOR THE FILLING

- 400 g** QimiQ Classic, unchilled
- 250 g** Pumpkin, diced
- 50 g** Brown sugar
- 50 g** Butter
- 750 g** Cream cheese, unchilled
- 250 g** Sugar
- 2 tbsp** Corn flour / starch
- 4 cl** Maple syrup
- 1 pinch(es)** Ginger powder
- 1** **pinches[prisen]** Ground nutmeg, ground
- 3** Egg(s)

### FOR THE TOPPING

- 150 g** QimiQ Whip Pastry Cream, chilled
- 50 g** Sour cream 20 % fat
- 50 g** Sugar
- 1 sachet(s)** Vanilla sugar
- 150 g** Caramelised almonds , ground

## METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into a greased cake tin and stamp firmly with the bottom of a glass.
2. For the filling: caramelize the pumpkin cubes with the brown sugar and butter and puree.
3. Whisk the unchilled QimiQ Classic smooth. Add the (warm) cream cheese and mix well. Add the pumpkin puree, sugar, corn flour, maple syrup and spices and continue to whisk until completely smooth.
4. Add the eggs, mix well and pour onto the biscuit base. Bake in the preheated oven at 110° C for 90 - 120 minutes, or until firm to the touch.
5. Allow to chill for approx. 4 hours.
6. For the topping: lightly whip the cold QimiQ Whip Pastry Cream 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.
7. Spread onto the cold cheesecake and chill before serving.