



RIO BRIATI RICOTTA PUMPKIN CHEESECAKE



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

FOR THE BASE

150 g Oreo® cookies, crumbled

40 g Butter, melted

FOR THE FILLING

200 g QimiQ Cream Base

550 g Rio Briati Ricotta

150 ml Whipping cream 36 % fat

220 g Egg(s)

350 g Pumpkin puree

20 g Corn flour / starch

200 g Sugar

5 g Vanilla sugar

20 ml Lemon juice

METHOD

1. For the base: add the melted butter to the cookie crumbs and mix well. Press firmly into the base of a greased cake tin.
2. For the filling: mix the ingredients together with an immersion blender until smooth and fill into the cake tin.
3. Bake in a waterbath at 120 °C for approx. 60 minutes.