



PUMPKIN CHEESECAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of the pumpkin
- Quick and easy preparation



30



easy

Tips

Almond biscuits can be used instead of Oreo® cookies.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE PUMPKIN PUREE

- 500 g** Pumpkin, peeled, cut into pieces
- 40 g** Brown sugar

FOR THE BASE

- 260 g** Oreo® cookies, crumbled
- 60 g** Butter, melted
- Butter, for the baking tin

FOR THE FILLING

- 250 g** QimiQ Classic, unchilled
- 500 g** Cream cheese
- 150 g** Sour cream 15 % fat
- 350 g** Pumpkin puree
- 5** Egg(s)
- 50 g** Corn flour / starch
- 80 g** Sugar
- 1 package** Vanilla sugar
- 1** Lemon(s), juice only
- 1 pinch(es)** Salt
- 1 small pinch(es)** Cinnamon
- 1 pinch(es)** Cardamom

FOR THE TOPPING

- 300 g** Sour cream 15 % fat
- 60 g** Sugar

METHOD

1. For the pumpkin puree: place the diced pumpkin into an oven proof dish and sprinkle with the brown sugar. Cover with aluminium foil and stew in the oven at 160 °C for approx. 40 minutes. Allow to cool slightly and blend smooth using an immersion blender.
2. Preheat the oven to 140 °C (air circulation).
3. For the base: add the melted butter to the cookie crumbs and mix well. Press firmly into the base of a greased cake tin.
4. For the filling: blend the pumpkin puree with the remaining ingredients with an immersion blender until smooth.
5. Fill the mixture into the cake tin and bake in the preheated oven for approx. 1 hour.
6. For the topping: whisk the sour cream with the sugar until smooth. Spread the mixture onto the cake and bake for further 10 minutes.
7. Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set completely.