



PUMPKIN CHEESECAKE



QimiQ BENEFITS

- Quick and simple preparation
- Reduces skin formation and discoloration, enabling longer presentation times
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE BASE

- 50 g** Butter, melted
- 150 g** Graham crackers, crumbled

FOR THE FILLING

- 400 g** QimiQ Classic, room temperature
- 250 g** Pumpkin, diced
- 50 g** Brown sugar
- 50 g** Butter
- 750 g** Cream cheese, room temperature
- 250 g** Sugar
- 2 tbsp** Corn starch
- 4 cl** Maple syrup
- 1 pinch(es)** Ginger powder
- 1 pinches** Nutmeg, ground
- 3** Egg(s)

FOR THE TOPPING

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

METHOD

1. For the base: add the melted butter to the graham cracker 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 starch, maple syrup and spices and continue to whisk until completely smooth.
4. Add the eggs, mix well and pour onto the ginger base. Bake in the preheated oven at 220° F for 90 - 120 minutes, or firm to the touch.
5. Allow to chill for approx. 4 hours.
6. 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.
7. Spread onto the cold cheesecake and chill before serving.