



# PUMPKIN CHEESECAKE

## QimiQ BENEFITS

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



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easy

## Tipps

Almond cookies 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, room temperature

**500 g** Cream cheese

**150 g** Sour cream 15 % fat

**350 g** Pumpkin puree

**5** Egg(s)

**50 g** Corn 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 an oven to 280 °F (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.