



PUMPKIN CHEESECAKE



QimiQ BENEFITS

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



30



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE PUMPKIN PUREE

500 g Pumpkin, peeled, cut into pieces

FOR THE BASE

150 Graham crackers

90 g Butter, melted

90 g Pepitas

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic, room temperature

500 g Cream cheese

350 g Pumpkin puree

5 Egg(s)

50 g Corn starch

200 g Sugar

1 package Vanilla sugar

1 Lemon(s), juice only

1 pinch(es) Salt

1 small pinch(es) Cinnamon

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. Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set completely.