

PUMPKIN CHEESECAKE

Pastry recipe / by Ollivier Christien



1. Composition

Rich shortcrust pastry

Cheese cake base

Cheese cake cream

Pumpkin cream

Pumpkin glaze

2. Rich shortcrust pastry

Ingredients

Egg yolk - 40 g

Caster sugar - 80 g

Butter - 60 g

Salt - 2 g

Flour - 130 g

Baking powder - 10 g

Blanch the egg yolks and the caster sugar then add the softened butter. Add the salt, then the flour and baking powder sieved together. Spread this mixture out, 1 cm thick, on baking paper and bake at 160°C for 25 minutes.

3. Cheese cake base (250g / dessert dish)

Ingredients

baked pastry - 320 g

Butter - 140 g

White chocolate - 120 g

Almond (flakes) - 160 g

Using the flat beater in your food mixer, roughly mix in order the "cooked" rich shortcrust pastry with the almonds, then the softened butter and the melted white chocolate. Spread over the base of the dessert dishes and put in a cool place.

4. Cheese cake cream (300g / dessert dish)

Ingredients

Frozen fruit purée 100% :

Lemon - 30 g

Cream cheese - 450 g

Whipped cream - 340 g

Caster sugar - 80 g

Mix the cheese with the caster sugar and the lemon purée, fold in the smooth whipped cream. Add to the dessert dishes and put in a cool place.

In this step

5. Pumpkin cream (280g / dessert dish)

Ingredients

Frozen vegetable purée
100% : Pumpkin - 360 g

Frozen fruit purée 100% :
Lemon - 40 g

Caster sugar - 160 g

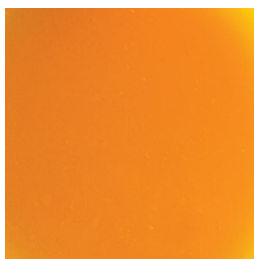
Egg - 120 g

Gelatin - 4 g

Butter - 160 g

Sir the fruit purées, sugar and eggs until the mixture comes to the boil, put through a chinois sieve onto the diced butter and the softened gelatine. Emulsify well, and then, when cool, add to the dessert dishes. Put in a cool place.

In this step



Frozen vegetable purée
without added sugar*:
Pumpkin

Frozen vegetable
purées

6. Pumpkin glaze

Ingredients

Frozen vegetable purée
100% : Pumpkin - 500 g

Apricot glaze - 500 g

Vanilla pods - 2 pcs

Caster sugar - 250 g

Glucose - 150 g

Put the topping in a saucepan and bring to the boil, add the fruit purée, the cut through vanilla pods, sugar and glucose. Bring back to the boil, skim and put in a cool place.

In this step



Frozen vegetable purée
without added sugar*:
Pumpkin

Frozen vegetable
purées