

Halloween Pumpkin & White Chocolate Cheesecake



Base:

Digestive biscuits: 170g
Almond powder: 60g
Pinch of ground ginger
Pinch of ground cinnamon
Melted butter: 85g

Crush the biscuits in a blender to a rough crumb. Add almond, ginger and cinnamon. Put the mixture into a bowl and add melted butter. Combine thoroughly. Line the base of a round, spring-form baking tin with grease-proof paper and push the mixture firmly and evenly onto the base until it is compact.

Filling:

Cream cheese: 540g
White chocolate (melted): 225g
4 eggs
Maple syrup: 30ml
Brandy: 30ml
Ground ginger: 2g
Pinch of ground cinnamon
Pinch of ground nutmeg
Pumpkin puree: 180g
Corn flour: 15g
Icing sugar: 40g

Preheat oven to 130°C. Melt chocolate over boiling water. In a food processor, whisk cream cheese, syrup and sugar until fluffy. Add eggs, one at a time. Add brandy and pumpkin puree. Mix in spices and corn flour. Add chocolate. Pour mixture onto the crumb base. Bake for app. 45', until it is firm. Leave it to cool and refrigerate overnight.

Topping:

Mix mascarpone (500g) and maple syrup (10ml), spread over cooled cake. Top with toasted coconut.



Spooky recipe by: Chef Owen Ealden

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