



PUMPKIN CHEESECAKE

Biscuit base

Preheat the oven to 180°C and line an 18 cm x 25 cm baking pan with baking paper. Mix the biscuit crumbs and melted butter together. Press the crumb mixture firmly into the base of the pan and bake for 5 to 8 minutes.

100 g digestive biscuits, crumbed
60 ml melted butter

Filling

Reduce the oven temperature to 160°C. In a stand mixer fitted with the paddle attachment, mix cream cheese, castor sugar and brown sugar. Add cream, egg and vanilla seeds, and mix until incorporated. Then add pumpkin purée and cinnamon, and continue to mix. Scrape down the sides of the bowl and mix until incorporated.

Pour the batter into the baking pan on top of the biscuit base and bake for 25 minutes or until set. Leave cheesecake to cool and place it in the fridge to set further. Unmould it from the baking pan and cut to serve.

450 g cream cheese
80 g castor sugar
70 g brown sugar
30 ml cream
1 egg, lightly beaten
1 vanilla pod, split and seeds
scraped out
225 g pumpkin purée
2,5 ml ground cinnamon

Serves 12

PUMPKIN SEED BRITTLE

Line a baking sheet with a silicone baking mat. In a medium saucepan, heat water, sugar and salt. Cook over high heat without stirring for about 3 minutes or until sugar begins to melt. Continue to cook, stirring occasionally, for about 10 minutes or until the sugar has turned golden. Remove the pan from the heat and stir in pumpkin seeds. Immediately pour the mixture onto the silicone mat and, using an oiled metal spatula, quickly spread it to 2 cm thick. Leave to cool for about 15 minutes and break brittle into pieces. Brittle can be stored in an airtight container for up to 2 weeks. Serve with a selection of desserts.

125 ml water
400 g white sugar
pinch of salt
200 g pumpkin seeds

Serves 12