KIKKOMAN

Pumpkin cheesecake with cranberries, caramel, and hazelnuts

Total time **90 mins** **20 mins** preparation time **70 mins** cooking time

Nutritional facts (per portion):
2,775 kJ / 663 kcal

Fat: **49 g** Protein: **15 g**
Carbohydrates: **38 g**

INGREDIENTS

8 portion(s)

Base

150 g	wholegrain cookies
30 g	melted butter
1 tsp	grated orange zest

Cheesecake filling

100 g	white chocolate
40 g	butter
700 g	smooth cottage cheese
3	eggs
150 g	pumpkin puree
2 tbsp	dried cranberries

Caramel

100 g	granulated sugar
1 tbsp	butter
200 g	whipping cream
1 tbsp	Kikkoman Naturally Brewed Soy Sauce

Additionally

100 g	hazelnuts

PREPARATION

Step 1

150 g wholegrain cookies - **30 g** melted butter - **1 tsp** grated orange zest
Preheat the oven to 180 degrees Celsius. Mix the crushed cookies with melted butter and grated orange zest. Press the mixture into a baking pan lined with parchment paper. Bake for 10 minutes, then set it aside to cool.

Step 2

100 g white chocolate - **40 g** butter - **700 g** smooth cottage cheese - **3** eggs - **150 g** pumpkin puree
Melt the chocolate and butter together in a double boiler or bain-marie. Set it aside to cool. Mix the cottage cheese with the eggs and pumpkin puree.

Step 3

2 tbsp dried cranberries
Add the melted chocolate with butter and dried cranberries to the cottage cheese. Mix the ingredients thoroughly and pour the mixture onto the pre-baked crust. Bake for 1 hour at 180 degrees Celsius. Cool in the oven with the oven door slightly ajar.

Step 4

100 g granulated sugar - **1 tbsp** butter - **200 g** whipping cream - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Evenly spread the sugar on a smooth, non-stick pan. Heat it over medium heat until it melts (do not stir). Add the butter and vigorously mix it with a silicone whisk. Gradually pour in the cream and soy sauce, stirring constantly. Cook for 2-3 minutes

until it thickens.

Step 5

100 g hazelnuts

Pour the caramel over the cooled cheesecake and decorate it with hazelnuts.