

# Pumpkin cheesecake with cranberries, caramel, and hazelnuts

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

Nutritional facts (per portion):  
**2775 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.