

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.