

## Bask cheesecake with pumpkin (burned) (for 6-8 pieces)

### Preparing the mix

- ♥ 300 g diced & steam-boiled pumpkin (Hokkaido or another non-watery variety & 60 g sugar, smashed well
- ♥ 40 g melted butter, evenly integrated into the pumpkin mash with wooden spoon. If still warm, leave the mix to cool down for 5-10 min.

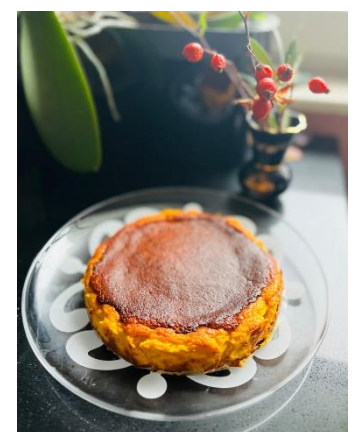
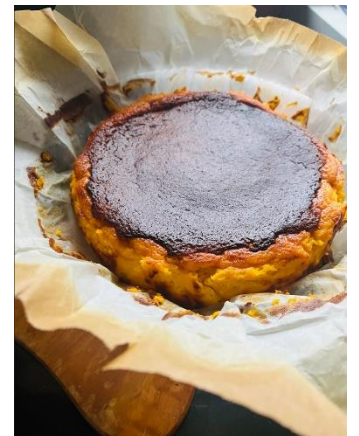
Transfer to a blender & puree to fine texture.

- ♥ 200 g cream cheese, mashed well with the pumpkin mix until getting unified velvety cream
- ♥ 3 medium eggs (at room T), integrated into the mix
- ♥ 3 teaspoons lemon juice, 2 teaspoons honey, blended well into the mix with wooden spoon
- ♥ 1 teaspoon sieved flour, integrated into the mix
- ♥ 150 g milk (at room T), blended into the mix for a more liquid consistency

### Baking steps

- ♥ Place a square piece of baking paper on the bottom of the baking pan (with d=18 cm as direction) & shape it as a shell (covering the walls)
- ♥ Pour the mix through a strainer for a finer texture of the cheesecake
- ♥ Bake in a preheated oven at 210C until golden for 30 min. (I use lower heat + ventilator). Increase to 230C & bake at upper level for another 8-10 min. until burned (I switch to lower+upper heat)
- ♥ Leave the cake to cool down for 2-3 hours & keep it refrigerated overnight
- ♥ Place the cake on a beautiful plate, remove the paper & serve it  
*(to avoid damaging the cake, I cut the paper with scissors, leaving it only on the bottom)*

Enjoy a piece or two!



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