



A 5 MINUTE LESSON

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CHARMAINE'S PUMPKIN BASQUE CHEESECAKE

Yields (1) 9" Cheesecake

Ingredients:

- Cream cheese, room temperature – 680 grams
- Sugar – 270 grams
- Eggs – 200 grams
- Pumpkin puree – 425 grams
- Heavy cream – 154 grams
- Vanilla extract – 11 grams
- Cinnamon, ground – 4 grams
- Ginger, ground – 2 grams
- Cardamom, ground – 1 gram
- Kosher salt – 6 grams
- Gluten Free Flour/All Purpose Flour – 46 grams

Instructions:

1. Pre-heat oven to 400 degrees.
2. Line spring form pan with parchment.
3. Sift all the dry ingredients together and set aside.
4. Combine cream, vanilla, and pumpkin puree and set aside.
5. Crack eggs in separate container and set aside.
6. In a stand mixer with a paddle attachment or in a mixing bowl with hand mixer, beat cream cheese and sugar on medium speed until smooth.
7. Add in eggs until fully incorporated.
8. Turn off mixer, scrape down the sides of the bowl.
9. Add in cream, pumpkin, and vanilla mixture until combined and turn off mixer and scrape the sides of the bowl.
10. Lastly, mix in sifted dry ingredients until fully incorporated, and scrape the sides of the bowl after mixing.
11. Pour cheesecake mixture in prepared pan.
12. Bake cheese in preheated oven for about 45-50 minutes until the top of the cheesecake is deeply bronzed.
13. Cool cheesecake overnight and enjoy!



*Chef Charmaine's Pumpkin
Basque Cheesecake*

Equipment Needed:

Digital scale
Stand mixer or hand mixer
Rubber spatula
Spring form pan, 9"
Parchment paper
Mixing Bowl

CHEF TIPS

...but wait! You want to be fancy?

Add a whipped cream garnish with orange zest

See next page for recipe and instructions





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WHIPPED CREAM + ORANGE ZEST GARNISH

To Top Chef Charmaine's Pumpkin Basque Cheesecake

Ingredients:

- Whipping Cream – 200 grams
- Powdered Sugar – 25 grams
- Orange – 1 each

Equipment Needed:

Digital scale
Stand mixer or hand mixer
Rubber spatula
Spring form pan, 9"
Parchment paper
Mixing Bowl



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Basque Cheesecake*

Instructions:

1. In a stand mixer with a whisk attachment or in a mixing bowl with hand mixer whip cream and powdered sugar until medium stiff peaks.
2. With a spatula, spread whipped cream evenly in the top center of the cheesecake.
3. With citrus zester, grate orange zest on top of the whipped cream.
4. Serve and enjoy!

