



Pumpkin, Ginger and White Chocolate Cheesecake

A creamy white chocolate and mascarpone cheesecake with spiced pumpkin purée, a buttery biscuit base and a glossy ginger pumpkin jelly topping.

Preparation: 40 minutes

Setting Time: 6 hours or overnight

Equipment: 20cm springform tin

Serves 8

Ingredients:

Biscuit Base

- 175g butter
- 180g digestive biscuits

Pumpkin Purée

- 400g pumpkin

Cheesecake filling

- 170g double cream
- 50g caster sugar
- 2 gelatine leaves
- 1 tsp ground ginger
- 250g pumpkin purée
- 200g white chocolate
- 350g mascarpone

Pumpkin jelly

- 100g pumpkin, roasted (as per pumpkin purée method but not blitzed)
- 1 tsp ground ginger
- 100g caster sugar
- 200ml water
- 2 gelatine leaves

Garnish (if desired)

- White chocolate (use a peeler to form curls)
- Crystallised ginger

Method:

Biscuit Base

Crush the digestive biscuits into fine crumbs. Melt the butter and mix with the crumbs. Press firmly into the base of a lined 20cm tin and refrigerate for 30 minutes.

Pumpkin Puree

Cut the pumpkin into quarters, scrape the seeds out and roast in tin foil for 45 minutes at 200C. Allow to cool. Peel off the skin and blitz the flesh, to form a purée.

Cheesecake filling

Soak the gelatine leaves in cold water for 5–10 minutes. Warm the cream, sugar and ginger in a saucepan. Remove from the heat. Squeeze out the gelatine and stir into the warm cream until dissolved. Melt the white chocolate and allow to cool slightly. Beat the mascarpone until smooth, then mix in the pumpkin purée and melted chocolate. Gradually mix in the cream and gelatine mixture. Pour over the biscuit base, smooth the surface and refrigerate for at least 4 hours until set.

Pumpkin jelly

Soak the gelatine leaves in cold water for 5–10 minutes. Place the roasted pumpkin, ginger, sugar and water in a saucepan. Simmer for 8–10 minutes. Blend until smooth and pass through a fine sieve. Squeeze out the gelatine and stir into the warm pumpkin mixture until dissolved. Allow to cool to room temperature, then pour gently over the set cheesecake. Refrigerate for a further 2 hours until the jelly has set.

To serve:

Carefully remove the cheesecake from the tin and slice with a warm, clean knife. Garnish with white chocolate curls or a little crystallised ginger, if desired.

We would love to hear how you enjoyed the recipe – please do let us know: info@whitehart-fyfield.com