



PUMPKIN AND PARMESAN CHEESECAKE

Ingredients (For 4 people)

- For the cheesecake:
 - 220 g pumpkin
 - 1 tsp curry powder
 - 40 g wheat flour
 - Salt and pepper
 - 3 eggs
 - 5 cl crème fraîche
 - 200 g Philadelphia cream cheese
- For the crumble:
 - 100 g softened butter
 - 1 egg yolk
 - 130 g wheat flour
 - 100 g Parmesan
 - Salt and pepper

Preparation:

Start by preparing the cheesecake batter. Bring a large amount of salted water to a boil.

Peel the pumpkin, remove the seeds and cut into large cubes. As soon as the water boils, immerse the pumpkin cubes and boil for 5 minutes until they are tender. Drain and leave to cool.

Place the pumpkin cubes in a salad bowl and season with salt and pepper. Add a tsp of curry, the flour and the eggs, and mix using a beater. Then add the crème fraîche and Philadelphia. Mix again and reserve.

Move on to the crumble. In a bowl, combine the egg yolk with the softened butter. Add the flour, salt, pepper and Parmesan. Combine with the fingertips to obtain a crumbly, grainy dough. Chill to reserve for 30 minutes.

Heat the oven to 180° C. Line a baking sheet with parchment paper and break up the crumble. Bake in the oven for 15 minutes at 180° C. Leave to cool.

Break up the crumble and add a teaspoon of Philadelphia to hold it together.

Line a baking sheet with parchment paper and place 4 pastry circles of a diameter of 8 cm each on top. Prepare a crumble base (press down well) and pour the pumpkin mixture over it.

Bake in an oven heated to 180°C for approximately 20 minutes..

Delicately remove it from its mould and serve hot with the side dish of your choice.