

Vegan and Gluten-Free Halloween Pumpkin Cheesecake

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You have been Vegan for a while, you are in the transition of going vegan, or you just started thinking about it, so you are looking for yummy and nice-looking desserts. But the industry still offers poor, limited and expensive choices.

So why not trying to make them yourself?

You might think Pastry is a world of precision and techniques, too difficult and inaccessible...

Well, through these masterclasses, I will convince you vegan desserts are easy to make, taste yummy and look fantastic!

Join me in a live experience, mastering your culinary skills. All levels welcome.

What will you learn in these masterclasses?

- Prepare easy and stunning vegan and gluten-free desserts
- Learn about the main vegan substitutes in pastry, how to replace eggs, gelatine, cream, butter ...
- Learn about flavours and textures, how to obtain a perfect balance.
- Learn how to give classical desserts your personal touch.
- Learn about presentation, how to impress your guests with fabulous fine dining decorations.
- Learn about organization: nobody should spend the whole day in the kitchen while having a party!

VEGAN and GLUTEN-FREE HALLOWEEN AFTERNOON TEA

By Danielle Maupertuis



PUMPKIN CHEESECAKE

What's included in this class:

A recorded Livestream masterclass

A full recipe manual including:

- Pumpkin cheesecake recipe
- Decoration techniques, how to make marzipan pumpkins
- Learn how to temper chocolate
- List of ingredients and equipment.
- Useful addresses in the UK

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE MASTERCLASS

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ABOUT ME

My name is Danielle Maupertuis, I am a Belgian Vegan Pastry Chef (meaning I was baptised in chocolate!). I have worked for 5 stars hotels as an Executive Pastry Chef in the UK (Marriott, Red Carnation Luxury Hotels) and abroad: Greece, Lebanon ...including “the Beirut Marriott Hotel”, the first international 5 stars hotel opened after the Lebanese civil war. Given daily power cuts, we had to prepare our first wedding banqueting by candle lights!



I won several gold and silver medals in international competitions (plated desserts, showpieces, buffets, petits fours). Among them the “Salon Culinaire de la Gastronomie au Liban” with an international jury.

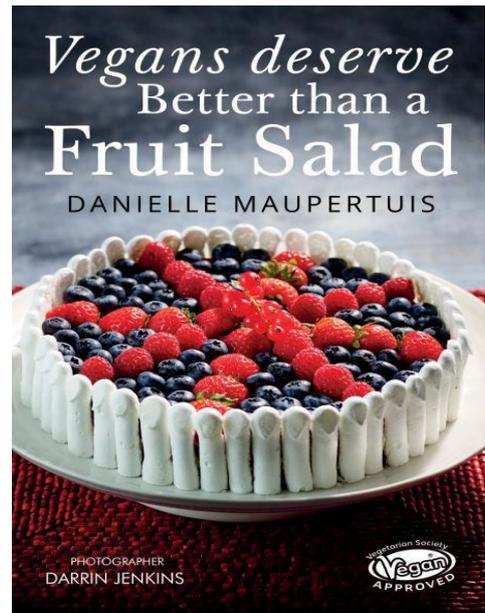


A few years ago, as a Pastry Chef, I was struggling to offer our vegan guests a decent choice of desserts. When a choice was offered (and it usually consisted in a fruit salad or sorbet!) it still suffered from a poor presentation and disappointing taste. This is what enticed me to create my own range of vegan desserts, focused on taste and presentation.

My challenge, as a Pastry Chef, is to convince people that ***Vegan desserts are easy to make, taste yummy and look fantastic!***

The need for a cookbook became obvious. This, in turn, motivated me to create my first cookbook *“Vegans deserve better than a fruit salad”*, Olympia Publishers.

Inspired by classical and iconic desserts from the UK and abroad, it covers the main fields of pastry - buffets, plated desserts, petits fours, birthdays... Classical English desserts will have a place of honour. A modern twist will bring them to the front of stage, from an Eton Mess to a sticky toffee pudding. A special attention is brought to the basics of vegan pastry too often neglected in the existing vegan cooking literature.



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[from AMAZON.co.uk](https://www.amazon.co.uk)

WEBSITE

www.freefromdesserts.com

FACEBOOK

www.facebook.com/freefromdesserts

INSTAGRAM

www.instagram.com/dmaupertuis

YOUTUBE

www.youtube.com/daniellemaupertuisveganpastry

LINKEDIN

[www.Linkedin.com/daniellemaupertuis](https://www.linkedin.com/daniellemaupertuis)

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE

INGREDIENTS

- Vegan spread , recommended “NATURLI” Hard block vegan spread organic. Alternatively, Tomor, Violife.
- Vegan and gluten-free digestive biscuits
- Vegan cream cheese, recommended “VIOLIFE” or “KOKO DAIRY FREE”
- Pumpkin purée
- Unrefined golden caster sugar
- Milk alternative , recommended COCONUT or OAT, or RICE MILK
- Whole ground flaxseeds
- Spices : cinnamon, ginger, nutmeg
- Marzipan
- Vegan dark chocolate 72%
- Vegan food colours, orange, green(PME paste colours on Amazon, Preema on Ebay, beetroot powder, turmeric)
- Oil spray

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE

EQUIPMENT

Basic Equipment

Stand or Hand mixer

Blender

Food processor

Microwave

Microwavable bowls, different sizes

Scale

Knife, bread knife, chopping board

Spoons, forks, measuring spoons

Measuring jug

Whisk, spatula, angled palette knife

Heavy bottom saucepan

Silicone mat

Rolling pin, pastry brush, scissors, piping bags, plain and star nozzle

Baking tray, cooling rack

For this recipe

4 stainless rings 5cm dia, 4cm high

thermometer

acetate sheet

toothpick

Parchment paper

Round cutter 2.5cm diameter



Useful Resources

www.homechocolatefactory.com

www.nisbets.co.uk

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE

METHOD

Preparation notes

Makes 4 cheesecakes, 5cm diameter, 4cm height

Preparation time : 35 minutes

Baking time : 5minutes + 1 hour

1. CHEESECAKE BASE

- 15g vegan spread
- 40g vegan and gluten-free digestive biscuits

Method

1. Turn on the oven 190C / gas mark 6.
2. Melt the spread in the microwave for 20 sec @ 850 C. Grind the biscuits in a food processor. Transfer in a bowl and mix in the melted spread with a spatula.
3. Press the mix evenly into the bottom of each ring, 3 mm thick.
4. Pre bake for 5 minutes at 190C.
5. Allow to cool down.

2. CHEESECAKE MIX

- 1 heaped tsp flax seeds mix
- 90g hard vegan cream cheese
- 90g pumpkin purée
- 40g unrefined golden caster sugar
- ¼ tsp ginger
- ¼ tsp cinnamon
- 1 pinch nutmeg
- 25g milk alternative (coconut, rice, oat ...)

Method

- 1.** Firstly, prepare the flaxseeds mix: Mix 10g of ground flaxseeds with 30g of cold water and let it rest for 10 mins at least, until you obtain a thick purée. Keep refrigerated.
- 2.** In a large bowl, using an electric hand whisk, beat together the cream cheese, pumpkin purée and sugar. Add the spices and finally the milk alternative. Scrape down the sides of the bowl twice at least, until smooth consistency, with no remaining lumps.
- 3.** Pour the mix over the cheesecake base, leave a 2mm space free on the top. Bring down the temperature of the oven to 120C and bake for about 1 hour. The centre of the cheesecakes should be slightly wobbling.
- 4.** Remove the rings when the cheesecakes have totally cooled down.

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE

MARZIPAN PUMPKINS DECORATION



- 60g marzipan
- vegan food colours (orange, green)

Method

1. Using plastic gloves, colour 50g of a marzipan block in orange and 10g in dark green.

Divide the orange marzipan in 4 pieces, about 12g each.

Roll each piece into a round shape.

With a toothpick, press some lines from top till bottom to reproduce a pumpkin shape.

2. Between 2 parchment papers, roll out the green marzipan, 2mm thick. Using a star nozzle, cut 4 pieces and place each one on top of the pumpkin.

Finish with a little stem.

VEGAN and GLUTEN-FREE PUMPKIN CHEESECAKE CHOCOLATE DISCS, HOW TO TEMPER CHOCOLATE

- 40g vegan dark chocolate 72%

Let's temper some chocolate to prepare these chocolate discs. They bring a nice colour contrast with the little pumpkins.

This is a long, complex but fascinating story!

To make it simple, tempering is the process of gently heating and cooling chocolate to stabilise the emulsification of cocoa solids and fats. It is a crucial operation to avoid the chocolate melting in your hands or quickly turning white. A tempered chocolate can be kept for weeks at room temperature without losing its shiny and crispy texture.

Among different methods to melt the chocolate, the microwave is the easiest and quickest one, as long as you know your microwave! This is why I always recommend to melt the chocolate 10 or 15 sec at a time.

Chocolates should be melted at 40-45C. To bring the temperature down, add some chocolate chips- one third of the initial weight. Stir with a wooden spoon. You should reach 32C for dark chocolate, 30C for vegan milk alternative and 28C for vegan white alternative.

Melt 30g of dark chocolate in the microwave, add 10g of very small chocolate pieces, they will melt easy and quick. Check the temperature of your chocolate and spread over an acetate sheet with a spatula. Let the chocolate set at room temperature, and cut 4 discs about 2.5cm diameter.

Place the pumpkins on top of them.

VEGAN and Gluten-FREE PUMPKIN CHEESECAKE ASSEMBLING and PLATING

This is the best part of the course!

The cheesecakes have cooled down, the rings have been removed.

Present a cheesecake on a plate, place a chocolate disc in the middle, and a pumpkin marzipan on top of it.

You can also adopt a buffet style, place all the cheesecakes on a row.

So easy, and fantastic result!

If you have any question, please email me at:

info@freefromdesserts.com I would be delighted to help!

What Next?

I hope you enjoyed this tutorial.

My challenge was to convince you vegan desserts are easy to make, taste yummy and look fantastic! Also, I am sure you increased your self-confidence in vegan and gluten-free baking.

Ready for a new adventure? I invite you to my next tutorial:

A Halloween Cat, sweet red pepper pannacotta on a pistachio sponge with orange caviar pearls.

[This course can be found here.](#)



Testimonials From My Happy Students

Just purchased your book - Vegans deserve better than a fruit salad!
Extremely excited to try your recipes! You're a true inspiration to me as an
aspiring vegan pastry chef!

Josh Serrao 11/03/21
.....

Thank you! You're an inspiration and I love learning about Vegan dessert
making

Melanie Joseph, 12/02/21
.....

Thank you for teaching me, you take the time to explain everything and listen
to all questions, I love that !

Elly De Backer, 01/02/21
.....

Great online course ! Loved it ! Thank you Danielle !

Hind, 01/02/21
.....

Hi Danielle, thanks so much for the course. I really enjoy and learned from it!

Patricia Estrada Carmona, 29/03/21
.....

Thank you again for a perfectly delightful, exciting, educational, fun, and
delicious 1-2-1 ZOOM session. I had a wonderful time!

Sandy Baker, 03.04.21

<https://freefromdesserts.com/>