

PUMPKIN PECAN CHEESECAKE ROLL

Amorette's Patisserie at Disney Springs



INGREDIENTS

SERVES 10-12

PUMPKIN SPICE CHEESECAKE

- 2 1/2 cups cream cheese, softened
- 2/3 cup sugar
- 2 eggs plus 1 egg yolk
- 1/3 cup sour cream
- 3 tablespoons heavy cream
- 3/4 teaspoon vanilla paste
- 1 teaspoon pumpkin pie spice

DULCE NUTMEG CHOCOLATE MOUSSE

- 2 1/2 gelatin sheets
- 1 cup dulce blonde chocolate or milk chocolate
- 3 egg yolks
- 1 1/2 cup heavy cream, divided
- 2 tablespoons milk
- 2 teaspoons nutmeg

PECAN CHIFFON

- 1 cup cake flour
- 2 3/4 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1 1/2 cup sugar, divided
- 3 tablespoons pecan halves, finely chopped
- 1/2 cup canola oil
- 2 eggs
- 1 1/2 teaspoon vanilla paste
- 1/2 teaspoon cream of tartar
- 4 egg whites

ORANGE WHITE CHOCOLATE GLAZE

- 1 1/2 cup white chocolate
- 1 1/2 cup cocoa butter chips
- 2 tablespoons orange food coloring
- 1/4 teaspoon brown food coloring

TOPPING

- 10-12 small chocolate sticks
- 10-12 white chocolate pearls

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

DIRECTIONS

FOR PUMPKIN CHEESECAKE:

1. Preheat oven to 200°F. Spray 10-inch cake pan with non-stick spray and set aside. Fill a 9x13-inch pan half way with water and place in bottom of oven.
2. Combine cream cheese and sugar in bowl of mixer fitted with paddle attachment. Beat on medium speed until smooth. Add eggs and yolk, one at a time, until fully incorporated.
3. Whisk sour cream, heavy cream, vanilla paste, and pumpkin pie spice together in a small bowl. Add to mixer and beat on medium speed for 1 minute, until fully blended into cream cheese mixer.
4. Pour into prepared pan. Bake in center of oven for 45 minutes. Rotate pan and bake another 40 minutes. Cool to room temperature, then refrigerate overnight.

FOR DULCE NUTMEG CHOCOLATE MOUSSE:

1. Cut gelatin sheets into smaller pieces and place in small bowl. Cover with cold water and allow gelatin to bloom for 5 minutes.
2. Melt chocolate in microwave. Set aside and keep warm.
3. Beat egg yolks in small bowl and set aside.
4. Drain water from gelatin and combine with 1/2 cup of the heavy cream and all of the milk in saucepan. Cook over medium heat for 3-5 minutes, until gelatin is melted and cream is hot, but not boiling. Slowly whisk 1/2 of the warm cream mixture into the egg yolks. Add tempered egg yolks into pan and cook for 2-3 minutes over low heat, until cream begins to thicken.
5. Pour over melted chocolate and stir until smooth. Add nutmeg and stir until incorporated. Cool for 30 minutes at room temperature.
6. Whip remaining cup of heavy cream to soft peaks. Gently fold into cooled chocolate mixture.
7. Refrigerate at least 4 hours.

FOR PECAN CHIFFON:

1. Preheat oven to 325°F. Spray a half sheet pan with non-stick cooking spray and set aside.
2. Sift cake flour, baking powder, salt, and 1 cup of sugar into a medium bowl. Stir in chopped pecans. Set aside.
3. Combine oil, eggs, milk, and vanilla paste in the bowl of an electric mixer fitted with a paddle attachment. Beat on medium speed until combined. Slowly add reserved cake flour mix and beat on medium speed until smooth. Set aside.
4. Whip egg whites, remaining 1/2 cup of sugar, and cream of tartar in the bowl of an electric mixer fitted with a whisk attachment until stiff peaks form.
5. Gently fold egg whites into reserved batter until incorporated. Pour into prepared pan. Bake for 14-16 minutes, until a toothpick inserted in the center comes out clean.
6. Cool completely before removing from pan.

TO ASSEMBLE ROLL:

1. Remove chiffon from cake pan and place on large cutting board. Whip refrigerated cheesecake in bowl of mixer fitted with paddle attachment on medium speed until soft. Evenly spread on the chiffon.
2. Roll chiffon into an 18-inch long log. Wrap in parchment and plastic wrap. Freeze for 1 hour.
3. Remove from freezer and unwrap. Cut off ends and discard, then slice roll into 12 1-inch pieces.
4. Place 2 1/2-inch pumpkin-shaped silicon molds on a baking sheet. Fill each mold with 2 tablespoons dulce nutmeg mousse. Place one slice of the cheesecake roll in each mold. It may be necessary to trim the edges of the cheesecake roll to fit inside of the mold. Fill with additional mousse to cover each roll. Press firmly with a spatula. Freeze for at least 4 hours.

DIRECTIONS CONTINUED

FOR ORANGE WHITE CHOCOLATE GLAZE:

1. Melt white chocolate in glass bowl in microwave on 50% power for 30 seconds. Stir chocolate. Repeat until melted.
2. Melt cocoa butter nibs in separate bowl. Pour melted cocoa butter over white chocolate chips. Add orange and brown food coloring. If necessary, return to microwave for 15 seconds at a time to melt again.
3. Keep melted until ready to glaze domes.

TO SERVE:

1. Remove cheesecake rolls from freezer. Carefully remove from molds onto a wire rack.
2. Pour orange chocolatey glaze over each cheesecake roll.
3. Line a baking sheet with wax paper. Once chocolate has set, dip bottoms of the pumpkins in the orange glaze and set on wax paper.
4. Carefully remove any excess chocolate glaze from sides before serving.
5. Decorate with a chocolate stick and white chocolate pearl on each pumpkin.

Cook's notes

If silicone pumpkin molds are unavailable, 2 1/2 or 3-inch silicone dome molds may be used. For an authentic pumpkin look, use an offset spatula to spread the glaze and make lines before the chocolate sets.

Three cups of orange candy melts may be used in place of the ingredients for the orange white chocolate glaze. Melt according to package instructions.



