



Pumpkin Cheesecake

2007 Dolce, Napa Valley

by Executive Chef Trevor Eliason

Still have pumpkins on your porch? Chop one up, drizzle with olive oil and bake, covered, for 2 hours at 350°F, or until super tender. Scrape the pumpkin flesh from the skin and purée. If you see liquid coming out of the purée, just dry it out in a 300°F oven for 10-20 minutes on a sheet pan. We used sugar pie pumpkins from a local farm for our recipe, but by all means, keep life simple and open a can of pumpkin purée. This traditional dessert pairs magnificently with the complex sweetness of Dolce and will help you savor every sip.

Ingredients

Crust:

1 cup graham crackers, crushed
¼ cup almonds
1 tablespoon sugar
4 tablespoons butter, melted

Filling:

24 ounces cream cheese,
room temperature
15-ounce can puréed pumpkin
(or homemade pumpkin purée)
3 whole eggs
1 egg yolk
¼ cup sour cream
1 ½ cups sugar
½ teaspoon cinnamon, ground
⅛ teaspoon nutmeg, ground
⅛ teaspoon clove, ground
2 tablespoons all-purpose flour
1 teaspoon vanilla extract

METHOD

Preheat the oven to 350°F. Place graham crackers, almonds and sugar in a food processor bowl and pulse until finely chopped. Add melted butter and combine. Press graham cracker mixture into 9-inch spring form pan. Bake for 7 minutes.

For the filling, you will need an electric mixer with the paddle attachment. Beat the cream cheese until smooth, scrape down the sides, then add the pumpkin purée and combine. Add the eggs, egg yolk, sour cream, sugar and the spices, then add the flour and the vanilla. Beat together until well mixed. Pour into the crust, spread out evenly and place in the oven for 1 hour. Remove from the oven and let cool for 20 minutes, then cover with plastic wrap and place in refrigerator for 3 hours before serving.

Slice and serve with a glass of 2007 Dolce.