

## Pumpkin Cheesecake



225g (8oz)	Digestive biscuits
60g (2oz)	Butter
1	Juice and zest of lemon
340g (12oz)	Cooked pumpkin or butternut squash (steamed or roasted)
225g (8oz)	Caster sugar
450g (1 lb)	Cream cheese
1tsp	Ground cinnamon
½ tsp	Grated nutmeg
4	Eggs
90ml (3 fl oz)	Double cream or crème fraiche
90ml (3 fl oz)	Natural Yoghurt

### **Method**



Preheat the oven to 170C/325F/Gas 3.

Lightly grease a 25cm/10in loose-bottomed cake tin.

Place the digestive biscuits into a food processor and pulse until they resemble crumbs.

Melt the butter over a low heat. Once melted, remove from the heat and stir in the biscuit crumbs and lemon zest. Press crumbs into the base of the tin and up the sides slightly.

Mix together the cream cheese, pumpkin flesh, sugar, cinnamon and nutmeg until smooth. Beat the eggs and fold into the pumpkin mixture.

Turn into the tin and bake in the oven for about 90 minutes until the surface is set but the underneath is still slightly squidgy.

Take the cheesecake out of the oven and let cool in the tin, then turn it out onto a plate and cool in the refrigerator.

Whip the cream until thick and fold in the yoghurt and lemon juice. Spread over the top of the cheesecake and serve at room temperature.



# **The Galley Newsletter October 2018**



## Welcome to The Galley's October Newsletter 2018

Our Horticultural Show back in July was another fantastic success! Thanks go to Ben Cooke, the chef from The Little Gloster Restaurant in Gurnard, who helped choose the winner of the Cook-Off competition.

This was not an easy task, but eventually we chose Angelica in Year 4 for her wonderful dish of local chicken served with Peppernata and an Isle of Wight Blue Cheese and Mushroom sauce. It was really yummy!

We would like to welcome all our new reception children! They are all doing amazingly well with their lunches - some are trying new things already!

On Tuesday, we were delighted to welcome over forty Grandparents for lunch to celebrate National Grandparents Day. We have had very positive feedback from this, and we look forward to welcoming you all back next year!

The eagle-eyed amongst you may have noticed that the kitchen has been renamed! To tie in with our School's new nautical theme, we are now called "The Galley".



### Seasonal Fruit and Vegetables for

### October/November:

Apples, Beetroot, Broccoli,

Purple Sprouting Broccoli,

Cabbage, Carrots,

Cauliflower, Kale, Leeks,

Parsnips, Potatoes

Pumpkins, Squash, Turnips.

Why not try our Pumpkin

Cheesecake recipe?



## Up and coming Events

Monday 5th November is Bonfire night and to celebrate this we will be having a Bonfire themed menu of:

Pork or Quorn Sausages in a roll

Served with Smiley Faces and

Baked Beans

Toffee Apple Crumble and Custard

### Christmas Menu

Roast Turkey

or

Roasted Vegetable and Cheese Filo  
Crackers

Roast Potatoes

Carrots and Sprouts

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Mincemeat Lattice Tart and Vanilla  
Sauce

or

Festive Ice Cream Roll