

Pistachio cheesecake (baked)





Ingredients

Ingredients for the base:

220 g Biscoff biscuits or graham
crackers
60 g melted butter

Ingredients for the filling:

500 g Philadelphia cream
cheese
100 g sugar
100 g cream
1 whole egg
1 egg yolk
110 g pistachio paste

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1 cake

⌚ Preparation time: 20 minutes

Cooking time: 50 minutes

REALIZATION

1. Crush the Biscoff biscuits (or graham crackers) until fine and sandy.
2. Add the melted butter and mix until fully combined.
3. Press the mixture firmly into the bottom of your baking pan or ring, creating an even crust.
4. Place the crust in the fridge while you prepare the filling.
5. For the pistachio cheesecake filling in a large bowl, whisk the Philadelphia cream cheese with the sugar until smooth and creamy.
6. Add the whole egg and the egg yolk, mixing just until combined.
7. Add the cream and mix again.
8. Add the pistachio paste and whisk until the mixture is smooth and uniform.
9. Pour the pistachio filling over the chilled crust and smooth the top.
10. Bake the cheesecake at 150°C (300°F) for about 40–50 minutes, or until the center still jiggles slightly but the edges are set.
11. Turn off the oven, open the door slightly, and let the cheesecake cool inside for about 1 hour (to avoid cracks).
12. Then transfer it to the fridge and chill for at least 4 hours or overnight.
13. Once completely cooled, decorate the cheesecake with a layer of pistachio paste on top.
14. Finish with chopped pistachios or whole pistachios for garnish.
15. Enjoy!