PISTACHIO CHEESE CAKE



Chef: Leonardo Pellacani

Menù Ingredients

150 g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
200 g Base biscotto per cheesecake – Biscuit crumb cheesecake base - L51X
200 g Preparato in polvere per crema cheesecake - Cheesecake cream powder mix - L40X

Ingredients

250 g fresh cream
250 g milk
125 g butter

Method

Doses for 1cake
Pour 200 g of biscuit crumb cheesecake base into a mixer with a dough whisk, together with 125 g of softened butter (temperature 20-25°C). Mix at medium speed for a few minutes. Alternatively, mix by hand. Transfer the mixture to a cake tin, preferably 22 cm in diameter, and spread evenly using your hands to help you. Pour the cheesecake mixture into the mixer, add the cream and milk and whisk at full speed for 5 minutes. Pour the mixture over the biscuit base, level off and decorate the surface with 150 g of chopped pistachio. Chill the cake in the fridge at 0-4°C for at least 2 hours, then slice and serve.

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