

PISTACHIO CHEESECAKE



Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Mix the Biscuit crumb cheesecake Base with softened butter. Divide the mixture into 6 dessert cups.

In a stand mixer, whip the powdered Cheesecake Cream Mix with cold milk and cream. Once the mixture is whipped, transfer it to a piping bag and fill the cups.

Add the Sweet Pistachio Cream and the Chocolate Glaze.

Finish with a sprinkle of chopped pistachios.

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Menù Ingredients

250 g Preparato in polvere per crema cheesecake -

Cheesecake cream powder mix - L40X

25 g Glassa al cioccolato - Chocolate glaze - D30

25 g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X

36 g Base biscotto per cheesecake - Biscuit crumb cheesecake base - L51X

84 g Pistachio dolce - Sweet Pistachio Cream - L60X

Ingredients

250 ml Milk

250 ml Cream

24 g Butter