# Easter Pistachio Cheesecake with Cherries

czas przygotowania: 100 min

poziom trudności: trudny



An elegant Easter cheesecake combining the rich, nutty flavour of pistachios with the sweetness of white chocolate and the refreshing tartness of cherries. Set on a buttery biscuit base, the creamy pistachio filling is finished with a silky white chocolate glaze and a homemade cherry compote. A beautiful centrepiece for your Easter table and a delicious treat for any special occasion.

## Składniki

**For the biscuit base:**

- **Digestive biscuits – 130 g**
- **Butter – 50 g**

**For the pistachio cheesecake filling:**

- **White chocolate – 70 g**
- **Double cream (30% or 36% fat) – 100 ml**
- **Unsweetened pistachio paste – 150 g**
- **Cream cheese for cheesecake – 700 g**
- **Eggs – 4**
- **Gellwe Baking Powder – 1 tsp**
- **Sugar – 60 g**
- **Gellwe Vanilla Sugar – 3 tsp**
- **Potato starch – 1 level tbsp**

**For the white chocolate glaze:**

- **White chocolate – 50 g**
- **Double cream (30% fat) – 25 ml**

**For the cherry compote:**

## Sposób przygotowania

- **Cherries (fresh or frozen) – 200 g**
- **Gellwe Food Gelatine – 2 g**
- **Sugar – 20 g**