No-Bake Pistachio Cheesecake with Mango and Raspberries

czas przygotowania: **45 min**

poziom trudności: **średni**



An elegant no-bake pistachio cheesecake with a buttery biscuit base, smooth pistachio filling and colourful layers of mango, raspberry and gooseberry jelly. Topped with juicy mango pieces and fresh raspberries, this beautiful dessert combines delicate nutty notes with refreshing fruity flavours. Perfect for summer gatherings, birthdays and special occasions.

Składniki

For the biscuit base:

- Butter biscuits – 120 g
- Butter – 60 g

For the pistachio cheesecake filling:

- Gellwe Pistachio No-Bake Cheesecake Mix – ½ pack
- Milk – 250 ml

For the jelly layers:

- Gellwe Mango Flavour Jelly – ½ sachet
- Gellwe Raspberry Flavour Jelly – ½ sachet
- Gellwe Gooseberry Flavour Jelly – ½ sachet
- Boiling water – half the amount specified on each jelly packet

For decoration:

- Mango – 1
- Fresh raspberries – 100 g

Sposób przygotowania