No-Bake Pistachio Cheesecake with Raspberries

czas przygotowania: **30 min**

poziom trudności: **średni**



A delicious no-bake pistachio cheesecake with a crunchy biscuit base and two layers of creamy filling – one with chopped pistachios and the other with juicy raspberries. Topped with a light, fluffy white chocolate mousse and decorated with fresh raspberries and pistachios, this elegant dessert combines rich nutty flavours with refreshing fruity notes. Perfect for birthdays, family gatherings and special occasions.

Składniki

For the cheesecake:

- Digestive biscuits or chocolate biscuits (crushed) – 220 g
- Butter (melted) – 90 g
- Gellwe Pistachio No-Bake Cheesecake Mix – 1 pack
- Milk (at room temperature) – 600 ml
- Pistachios (chopped) – 50 g
- Raspberries – 220 g

For the white chocolate mousse:

- White chocolate – 130 g
- Whipping cream (36% fat) – 300 ml

For decoration:

- Fresh raspberries – as desired
- Chopped pistachios – as desired

Sposób przygotowania