

Why This No-Bake Pistachio Tiramisu is the Only Dessert You Need This Year

The Ultimate No-Bake Pistachio Tiramisu: A Nutty Twist on a Classic



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INGREDIENTS

1 cup (240 ml) heavy whipping cream: Ensure this is ice-cold right out of the fridge.

8 oz (225 g) mascarpone cheese: Also cold. This provides the structure and tang.

$\frac{1}{2}$ cup (120 g) pistachio paste or cream: Look for a high-quality Italian brand if possible.

$\frac{1}{3}$ cup (40 g) powdered sugar: Sifted to avoid any lumps in your velvet-smooth cream.

1 teaspoon vanilla extract: A high-quality bean paste or extract adds depth.

Pinch of salt: To make the nutty flavors pop.

1 cup (240 ml) strong espresso or strong brewed coffee: Let it cool completely.

2 tablespoons sugar (optional): If you prefer a sweeter soak.

1 tablespoon pistachio liqueur or Amaretto (optional): This adds a wonderful nutty aroma.

24-30 ladyfinger cookies (savoiardi): These are the firm, crisp Italian style.

$\frac{1}{4}$ cup (30 g) finely chopped pistachios: Toasted for maximum crunch.

2 tablespoons ground pistachios: For that beautiful green "dusting" on top.

Swaps and Recipe Notes:

The Pistachio Paste: If you can't find pistachio paste, you can make your own by blending toasted, shelled pistachios in a high-speed blender until they turn into a smooth butter. If your paste is

already sweetened, reduce the powdered sugar in the recipe.

Alcohol-Free: If you want to skip the liqueur, a splash of almond extract or even vanilla syrup works wonders.

The Ladyfingers: Do not use the soft, sponge-cake style ladyfingers often found in grocery store bakeries. They will turn to mush. Stick with the hard Savoiardi cookies.

Step-by-Step Instructions:

1. Prepare the Pistachio Cream:
2. Prepare the Coffee:
3. Assemble the Tiramisu:
4. Chill and Set:
5. The Finishing Touch:

Tips for Success:

Don't Over-dip: I cannot stress this enough. A quick "in and out" is all the ladyfinger needs to soften perfectly during the chilling process.

Cold Ingredients: Make sure your cream and mascarpone are cold. If they are room temperature, they won't whip properly and your cream will be runny.

Toast Your Nuts: Spend the extra three minutes to toast your chopped pistachios in a dry skillet. The difference in flavor is massive.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 385 kcal

Total Fat: 28g

Saturated Fat: 15g

Carbohydrates: 26g

Sugars: 14g

Protein: 6g

Storage and Leftover Tips:

DIRECTIONS

1. **Prepare the Pistachio Cream:** In a large, chilled bowl, whip the heavy cream until it reaches soft peaks. Set this aside-it's the "air" that makes our tiramisu light. In a separate bowl, whisk your mascarpone until smooth and creamy. Mix in the pistachio paste, sugar, vanilla, and salt. Finally, gently fold the whipped cream into the pistachio mixture. Do this in two additions to keep the volume high.
2. **Prepare the Coffee:** Stir your sugar and liqueur into the cooled coffee. Use a shallow dish for this part; it makes dipping the ladyfingers much easier.
3. **Assemble the Tiramisu:** This is the part where speed is your friend. Dip each ladyfinger into the coffee for only 1-2 seconds per side. If they soak too long, the dessert will weep liquid. Arrange a layer of cookies in the bottom of your dish, spread half the pistachio cream on top, and sprinkle with chopped nuts. Repeat the layer one more time.
4. **Chill and Set:** Patience is the secret ingredient. Cover the dish and refrigerate for at least 4 hours, though overnight is truly the gold standard for flavor development.
5. **The Finishing Touch:** Just before you serve, sprinkle the ground pistachios over the top. Using a warm knife will help you get those perfectly clean, professional-looking slices.
6. **Tips for Success:** Don't Over-dip: I cannot stress this enough. A quick "in and out" is all the ladyfinger needs to soften perfectly during the chilling process.
7. **Cold : Ingredients:** Make sure your cream and mascarpone are cold. If they are room temperature, they won't whip properly and your cream will be runny.

8. **Toast : Your Nuts:** Spend the extra three minutes to toast your chopped pistachios in a dry skillet. The difference in flavor is massive.
9. **Serving Suggestions and Pairings:** This Pistachio Tiramisu is a star on its own, but it pairs beautifully with other treats. If you are hosting a party, consider a "dessert tapas" spread. Serve small squares of this alongside my rich peanut butter brownies for a "nut-lover's" dream.
10. If you are looking for a drink pairing, the bitterness of a classic margarita actually cuts through the richness of the mascarpone surprisingly well. For a more traditional route, serve with a glass of Vin Santo or a double espresso.
11. **Nutritional Information (Per Serving):** Calories: 385 kcal
12. **Total :** Fat: 28g
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14. **Carbohydrates:** 26g
15. **Sugars:** 14g
16. **Protein:** 6g
17. **Storage and Leftover Tips:** Tiramisu actually tastes better on day two!
18. **Fridge:** Keep it covered in the refrigerator for up to 3 days.
19. **Freezer:** You can freeze tiramisu! Wrap it tightly in plastic wrap and foil. It will stay fresh for up to 2 months. Thaw it in the fridge overnight before serving.
20. **More Recipes You Will Love:** If you enjoyed this creamy, no-bake delight, you have to try these other fan favorites from the Chef Maniac kitchen:
21. **Edible :** Cookie Dough (The perfect late-night snack)
22. **Instant :** Pot Lasagna (For a savory comfort meal first!)
23. **Final Thoughts:** This Pistachio Tiramisu is a testament to how simple ingredients, when treated with care, can create something truly world-class. It's elegant, nutty, and incredibly satisfying.
24. Did you make this recipe? I would love to hear how it turned out! Leave a comment below or tag me in your photos. Don't forget to follow Chef Maniac for more easy, elevated recipes that bring the joy back into your kitchen.

SWAPS & NOTES

of premium pistachios, you create a dessert that is as beautiful to look at as it is to eat.

It is entirely no-bake, making it the perfect "wow-factor" recipe for when you want to impress without heating up the kitchen.

Why I Love This Recipe I have a deep-seated love for no-bake desserts because they rely on texture and quality ingredients rather than the chemistry of an oven.

Much like my no-bake Oreo cream pie, this tiramisu achieves a silkiness that is hard to beat.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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