

## Exquisite Raspberry Pistachio Dream Cheesecake Recipe: Better Than a Bakery

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OVEN  
**320°F**

TIME  
**15 min**

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### INGREDIENTS

For the Crust:

100g Amaretti Biscuits: Crushed into fine crumbs.

70g Clarified Butter: Melted (ghee works well here for a nutty depth).

For the Cheesecake Filling:

300g Mascarpone Cheese: Softened to room temperature for a lump-free batter.

30g Superfine Sugar: Also known as caster sugar.

1 tsp Rose Water: Ensure it is food-grade culinary rose water.

3 Free-Range Eggs: Large, at room temperature.

100ml Crème Fraîche: Adds a necessary tang and creamy fat content.

For the Topping & Garnish:

150g Fresh Golden Raspberries: Or standard red raspberries if golden are unavailable.

50g Raw Pistachios: Finely chopped for a pop of color and crunch.

100g Raspberry Rose Jam: For a glossy, flavorful finish.

### DIRECTIONS

- 1. Prepare the Foundation:** Preheat your oven to 160°C (320°F). Grease a 23cm (9-inch) springform tin and line the base with parchment paper. This is crucial for a clean release later.
- 2. Craft the Amaretti Crust:** Crush the amaretti biscuits in a food processor or place them in a zip-top bag and use a rolling pin. Mix the crumbs with the melted clarified butter until it feels like wet sand. Press this firmly into the base of the prepared tin. **Pro Tip:** Use the bottom of a flat glass to ensure the crust is even. Chill in the refrigerator for 15 minutes.
- 3. Create the Creamy Filling:** In a large mixing bowl, beat the softened mascarpone, superfine sugar, and rose water until just smooth. Do not over-mix, as mascarpone can grain if over-beaten. Add the eggs one at a time, beating on low speed after each addition. Finally, gently fold in the crème fraîche.
- 4. The Bake:** Pour the mixture over the chilled crust. Smooth the top and bake for 50-60 minutes. You are looking for a "jiggle"-the edges should be set and slightly puffed, but the center should still wobble slightly like gelatin.
- 5. The Gentle Cool:** Turn off the oven and prop the door open slightly with a wooden spoon. Let the cheesecake sit inside for 30-60 minutes. This prevents the top from cracking due to sudden temperature changes. Once cooled to room temperature, refrigerate for at least 4 hours (overnight is best).
- 6. The Finishing Touches:** Before serving, gently warm the raspberry rose jam so it's spreadable. Coat the top of the cheesecake. Decorate with a ring of golden

raspberries and a generous sprinkle of chopped pistachios.

## SWAPS & NOTES

Whether you are hosting a high-tea, a garden party, or simply want to elevate your weekend baking, this recipe is designed to impress both the palate and the eye.

Why I Love This Recipe What makes this recipe a personal

favorite is the texture and aromatics .

By using mascarpone and crême fraîche instead of just standard cream cheese, the filling achieves a silkiness that is almost mousse-like.

The Amaretti Crust: The use of clarified butter and almond

biscuits creates a toasted, nutty foundation.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** This is the golden rule of cheesecake.

If your eggs or mascarpone are cold, the batter will be lumpy.

**Don't Over-Beat:** Once you add the eggs, keep the mixer speed low.

High speeds incorporate air bubbles, which cause the cheesecake to rise and then collapse or crack.

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

Original recipe: <https://chefmaniac.com/exquisite-raspberry-pistachio-dream-cheesecake-recipe-better-than-a-bakery/>