

## The Perfect Pistachio Tiramisu: A Nutty, Creamy Dessert You'll Keep Craving

The nuttiness from pistachios adds complexity without overpowering the classic flavors.



PISTACHIO TIRAMISU RECIPE

You Will Need

1 cup all-purpose flour  
1/2 cup ground pistachios  
1 teaspoon baking powder  
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**TIME**  
**25 min**

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### INGREDIENTS

- 1 cup strong brewed espresso, cooled
- 2 tablespoons coffee liqueur (optional but delicious)
- 3 large egg yolks
- 1/2 cup granulated sugar
- 8 oz mascarpone cheese, softened
- 1/2 cup pistachio paste (store-bought or homemade)
- 1 cup heavy whipping cream
- 1 package ladyfinger biscuits (about 24 pieces)
- 1/2 cup finely chopped pistachios for garnish
- 1 tablespoon cocoa powder for dusting (optional)

### DIRECTIONS

- Brew and Cool Espresso:** I start by brewing a cup of strong espresso and letting it cool. I like to add coffee liqueur for an extra kick, but it's optional if you prefer to keep it alcohol-free.
- Whip Egg Yolks and Sugar:** In a heatproof bowl, I whisk together the egg yolks and sugar over a double boiler for about 5 minutes until thick and pale. This step gives the filling that rich, silky texture.
- Add Mascarpone and Pistachio Paste:** Once the egg mixture has cooled slightly, I fold in the mascarpone and pistachio paste until smooth and creamy. The mixture turns a gorgeous pale green color.
- Whip the Cream:** In a separate bowl, I whip the heavy cream until stiff peaks form and gently fold it into the mascarpone mixture.
- Soak the Ladyfingers:** I quickly dip each ladyfinger into the cooled espresso - just a second or two on each side - and layer them in the bottom of my serving dish.
- Layer and Repeat:** I spread half of the pistachio mascarpone mixture over the first layer of ladyfingers, then repeat with another layer of soaked biscuits and the remaining cream mixture.
- Chill:** I cover the dish and let it chill in the fridge for at least 4 hours (overnight is even better).
- Garnish and Serve:** Just before serving, I sprinkle the top with finely chopped pistachios and a light dusting of cocoa powder. It's simple but makes the dessert look beautiful and festive.

