



PRIESTLEY'S RECIPES -

Dubai Pistachio Cheesecake

Ingredients

- Priestley's Gourmet Delights Pistachio Cheesecake
- Katafi
- Butter
- Melted Chocolate
- Pistachio Cream

Method

1. Place the untoasted kataifi into a bowl and mix with melted butter until fully coated.
2. Spread the coated kataifi onto a tray and bake at 170°C for approximately 15–17 minutes, or until golden brown and crisp.
3. Once baked, set aside a small portion of the toasted kataifi for garnish.
4. In a bowl, mix the remaining toasted kataifi with melted chocolate until evenly coated.
5. Spread this chocolate kataifi mixture over the top of the Pistachio Cheesecake (while still in its acetate wrapping). Place in the freezer for approximately 2 hours, or until the chocolate layer is fully set.
6. Transfer the cheesecake to the fridge to defrost slowly, ensuring it is ready to serve.
7. When ready to plate, add a dollop of pistachio cream to the plate and spread it into a smooth base.
8. Place the Pistachio Cheesecake in the centre of the plate and finish by sprinkling the reserved toasted kataifi over the top for added texture and presentation.

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