



**PRIESTLEY'S RECIPES -**

# Pistachio & Raspberry Platinum Cheesecake

## Ingredients

- Priestley's Gourmet Delights Platinum Cheesecake
- Fresh Raspberries
- Pistachio Spread
- Crushed Pistachios
- Freeze Dried Raspberries

## Method

1. Place the Platinum Cheesecake onto a cake stand or serving plate.
2. Pour the pistachio spread over the top of the cheesecake and spread it evenly across the entire surface.
3. Sprinkle crushed pistachios around the outer border of the cheesecake.
4. Arrange fresh raspberries in small clusters around the edge.
5. Scatter freeze-dried raspberries alongside the fresh raspberries.
6. To serve, delicately remove a portion of the cheesecake and place it onto a serving plate. For extra presentation, add a swipe of pistachio spread and garnish with crushed pistachios and freeze-dried raspberries.

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