

Foodnity Recipes

Dubai Style Pistachio Chocolate Cheesecake

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
8 Servings	**Medium** Difficulty	**Middle Eastern Fusion** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups finely ground pistachios
- [ ] ½ cup melted butter
- [ ] ¼ cup granulated sugar
- [ ] ½ cup graham cracker crumbs

Filling

- [ ] 24 oz cream cheese, softened
- [ ] ¾ cup granulated sugar
- [ ] 3 large eggs
- [ ] ¼ cup sour cream
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] ½ cup dark chocolate chips, melted
- [ ] ¼ cup toasted pistachios, chopped

Ganache Topping

- [ ] ½ cup dark chocolate, chopped
- [ ] ¼ cup heavy cream
- [ ] 1 tbsp unsalted butter

Instructions

1. Preheat oven to 325°F (160°C). In a bowl combine ground pistachios, graham cracker crumbs, sugar, and melted butter; press firmly into the bottom of a 9-inch springform pan.
2. Bake the crust for 8-10 minutes until lightly golden; let it cool while you prepare the filling.
3. In a large mixer, beat the cream cheese until smooth, then add sugar and beat until fluffy; incorporate eggs one at a time, followed by sour cream, lemon juice, and vanilla.
4. Divide the batter in half. Fold melted dark chocolate into one half, and stir in chopped pistachios into the other half.
5. Spoon the chocolate-swirled batter over the crust, then gently drop the plain batter in; use a knife to create a marbled effect.
6. Place the springform pan in a water bath and bake for 45-50 minutes, until the edges are set and the center still has a slight jiggle.
7. Turn off the oven, crack the door open and let the cheesecake cool inside for 1 hour; then refrigerate for at least 4 hours or overnight.

8. For the ganache, heat the cream until just simmering, pour over chopped chocolate, let sit 2 minutes, then whisk until smooth; stir in butter.

9. Spread the ganache over the chilled cheesecake, garnish with whole pistachios and a light dusting of cocoa; slice and serve.

Nutrition per serving

420 kcal	8 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cheesecake to come to room temperature before slicing for cleaner cuts.
- If you prefer a sweeter crust, increase sugar by 2 tablespoons.
- Use a silicone spatula to swirl the batters gently for a more defined marble.