



Rose and Pistachio Cheesecake

250g packet of plain chocolate biscuits

125g unsalted butter at room temperature

1 tablespoon cocoa

3 teaspoons gelatin powder

500g cream cheese

2/3 cup caster sugar

1 teaspoon vanilla extract

1 teaspoon rose water

500ml thickened cream, softly whipped

Pink colouring

¼ cup pistachio nuts roughly chopped

180g rose flavoured Turkish delight cut into small cubes

1. Line a 22cm round spring-form cheesecake tin
2. Place biscuits, cocoa and butter in a food processor and pulse until fine crumbs
3. Press mixture into the bottom of the tin firmly, refrigerate cheesecake base while making the filling.
4. In a large mixing bowl, beat cream cheese, sugar and flavours until smooth
5. Meanwhile, add ¼ cup of boiling water to the gelatin and whisk briskly to dissolve the gelatin. Allow to cool slightly
6. Add the cream and colouring to the cream cheese mixture and continue beating on LOW speed. Slowly pour the gelatin to the mixture and continue beating until all ingredients are well incorporated
7. Gently fold in nuts and Turkish delight, then pour mixture into cheesecake tin. Refrigerate overnight
8. Top cheesecake with pink rose petals and extra pistachio nuts.