

ITALIAN BAKERY PISTACHIO CHOCOLATE BROWNIE CHEESECAKE

Cooking Times & Servings

- **Prep Time:** 35 minutes
 - **Bake Time:** 65–75 minutes
 - **Cooling & Chilling:** 6–8 hours (overnight preferred)
 - **Total Time:** About 8–9 hours
 - **Servings:** 12 slices
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Ingredients

For the Chocolate Cookie Crust

- 2 cups **Italian cocoa cookie crumbs** (about 24 cookies, finely crushed)
 - 6 Tbsp **unsalted butter**, melted
 - 3 Tbsp **granulated sugar**
 - Pinch of **fine sea salt**
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For the Chocolate Cheesecake Filling

- 24 oz **cream cheese**, softened (3 × 8 oz blocks)
- 8 oz **mascarpone**, softened
- 1 cup **granulated sugar**
- 3/4 cup **heavy cream**, room temperature
- 1 tsp **pure vanilla extract**
- 4 large **eggs**, room temperature
- 8 oz **Italian dark chocolate (60–70%)**, melted & slightly cooled
- 2 Tbsp **unsweetened cocoa powder**
- 2 Tbsp **heavy cream**

For the Pistachio Topping (No nuts except pistachios)

- 3/4 cup **pistachio cream** (crema di pistacchio)
 - 1/3 cup **heavy cream**
 - 5 oz **white chocolate**, finely chopped
 - 1/2 cup **chopped pistachios**
 - 1/4 cup **pistachio granella**
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For the Chocolate Drip (Ganache)

- 5 oz **dark chocolate**, chopped
 - 1/2 cup **heavy cream**
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Instructions

Step 1: Prepare the Crust

1. Preheat oven to **325°F (163°C)**.
 2. Combine cookie crumbs, sugar, salt, and melted butter.
 3. Press firmly into the bottom of a **9-inch springform pan**.
 4. Bake **10 minutes**, then cool.
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Step 2: Make the Cheesecake Filling

1. Beat cream cheese and mascarpone until smooth.
 2. Add sugar and mix well.
 3. Blend in heavy cream and vanilla.
 4. Add eggs **one at a time**, mixing gently.
 5. Stir in melted dark chocolate, cocoa powder, and 2 Tbsp cream.
 6. Pour into crust and smooth top.
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Step 3: Bake the Cheesecake

1. Wrap pan exterior with foil.
2. Place in roasting pan; add hot water halfway up sides.
3. Bake **65–75 minutes** (center slightly jiggly).

4. Turn oven off, crack door, rest **1 hour**.
 5. Cool completely, then refrigerate **6–8 hours**.
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Step 4: Prepare Pistachio Topping

1. Heat cream until steaming.
 2. Pour over white chocolate; stir smooth.
 3. Mix in pistachio cream.
 4. Cool until spreadable.
 5. Spread neatly over chilled cheesecake.
 6. Sprinkle with **pistachios only**.
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Step 5: Add Chocolate Drip

1. Heat cream until steaming.
 2. Pour over dark chocolate; stir glossy.
 3. Cool slightly, then drip around edges.
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✦✦ Tips & Tricks

- Room-temp ingredients = silky batter
- Mix eggs gently to prevent cracks
- Water bath = creamy texture
- Chill overnight for perfect slices
- Hot knife = clean cuts