

No-Bake White Chocolate Cheesecake Recipe

If you were to list your favorite cakes, would cheesecake make the cut? It definitely does for us! We have a delightful recipe for a no-bake cheesecake with white chocolate and orange blossom water that tastes like a slice of heaven!

INGREDIENTS

For the Crust:

- 150 g cookies
- 50 g butter
- ½ teaspoon cardamom

For the Filling:

- 400 g cream cheese (triple cream)
- 200 ml heavy cream
- 300 g white chocolate
- ½ teaspoon lemon or orange zest
- 2 teaspoons orange blossom water (Jasmeen)

For Decoration:

- Seasonal fruits
- Rose petals
- Pistachios



Preparation:

Line a springform pan with parchment paper. In a food processor, blend the cookies with butter and cardamom until finely crushed. Press the mixture into the bottom of the springform pan and chill in the refrigerator.

Break the white chocolate into smaller pieces and melt it in a double boiler. In a mixing bowl, beat the cream cheese, then add the cooled melted white chocolate, lemon zest, and orange blossom water. Once combined, add the whipped cream and mix until you achieve a light, fluffy consistency.

Pour the cheesecake mixture over the cookie base, smooth it out, and refrigerate. Before serving, top with seasonal fruits, rose petals, and pistachios. It tastes best after about 30 minutes out of the refrigerator.