



INGREDIENTS

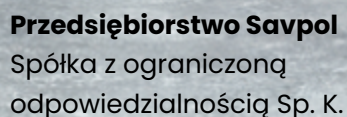
150 g BISCUITS **110 g** BUTTER
50 g ROASTED PISTACHIO

1000 g	COTTAGE CHEESE	400 g	UHT CREAM 33%
400 g	EGG MASS	100 g	SUGAR
300 g	PISTACHIO PASTE	60 g	ROASTED PISTACHIO

A METHOD OF PREPARING

Crumble the cookies and mix thoroughly with soft butter and finely chopped pistachios. Line the bottom of the pan and chill. Beat the eggs with sugar until stiff, highly aerated mass, gradually add cheese and cream, mix until a uniform, smooth consistency is obtained. Add pistachio paste and chopped pistachio, mix thoroughly. Pour into a mold and bake at 120 degrees Celsius for about 80-90 minutes. Set aside to cool. Decorate with pistachio nappage. Enjoy your meal!

Smaczne



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