

Lemon & Pistachio Baked Cheesecake

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Gather & Feast

A baked cheesecake to impress - with a buttery pistachio crust, silky vanilla filling, and tangy lemon curd swirled through for that perfect citrus pop. Finished with a cloud of crème fraîche, more of that bright lemon curd, and a sprinkle of pistachios, it's fresh, vibrant, and irresistibly good.

SERVES 16 | **PREP TIME** 40 minutes (+ overnight chilling) | **BAKE TIME** 1 hour 20 minutes (including crust + filling) | **TOTAL TIME** 2 hours (+ cooling time overnight)

INGREDIENTS

Tangy Lemon Curd (can be made up to 3 days ahead)

- 4 egg yolks
- 120g (1/2 cup + 1 tablespoon) caster sugar
- Zest of 2 large lemons
- 125ml (1/2 cup) fresh lemon juice (about 2 large lemons)
- 90g good-quality salted butter, roughly chopped

Pistachio Crust

- 195g (1 1/3 cup) all-purpose/plain flour
- 70g (1/3 cup) castor sugar/superfine sugar
- 150g salted butter, chopped into small pieces
- 60g (1/2 cup) pistachio meal or finely crushed pistachios

Vanilla Cream Cheese Filling

- 750g full-fat Philadelphia cream cheese (3 blocks)
- 225g (1 cup) castor sugar
- 1 tablespoon vanilla bean paste
- 250g (1 1/4 cup) full-fat sour cream
- 4 eggs, plus 2 egg yolks



To Serve

- 200g (1 cup) crème fraîche (or full fat sour cream)
- 1-2 tablespoons pistachio meal or finely crushed pistachios
- 1-2 tablespoons slivered pistachios
- Fresh lemon zest, optional

METHOD

Tangy Lemon Curd

1. In a medium saucepan, whisk together the egg yolks, sugar, lemon zest, and lemon juice.
2. Cook over medium heat, stirring continuously, until the mixture thickens.
3. Add the chopped butter, stirring until fully melted and incorporated.
4. Strain through a fine mesh sieve.
5. Transfer to a container and refrigerate until cool. Store for up to 5 days.

Pistachio Crust

1. Preheat oven to 180°C/350°F.
2. Grease and line a 23cm (9-inch) round springform pan.
3. In a medium bowl, combine the flour and sugar.
4. Add the butter and rub it into the mixture with your fingertips.
5. Add the pistachio meal and mix until combined, with no large butter lumps remaining.
6. Press evenly into the lined pan to form the base.
7. Bake for 20 minutes, then set aside to cool slightly.

Vanilla Cream Cheese Filling

1. Reduce oven temperature to 160°C/320°F.
2. Place a tray of hot water on the oven rack below where the cheesecake will bake - the steam will help create a smooth texture.
3. Using a stand mixer or hand beaters, beat the cream cheese until smooth.
4. Add the sugar and vanilla, scraping down the sides of the bowl, then beat again until very smooth.
5. Add the sour cream and beat again until smooth.
6. Add the eggs and yolks, mixing until just combined and smooth. Don't overwhip, as we don't want extra air in the cheesecake batter. Just until the eggs are completely incorporated.
7. Pour the mixture over the cooled crust.
8. Carefully dollop about 2/3 of the lemon curd over the top of the mixture.
9. Position the cheesecake on the rack above the tray of water in the oven.
10. Bake at 160°C/320°F for 1 hour, then remove from the oven (it will still be wobbly).
11. Cool for an hour on the bench, then refrigerate overnight.

To Serve

1. Remove cheesecake from the tin and peel away the baking paper.
2. Place on a serving plate.
3. Spread the crème fraîche over the top, dollop over the remaining lemon curd, and sprinkle with crushed and slivered pistachios and fresh lemon zest if using.

NOTES

The lemon curd can be made ahead to save time on the day of baking.

Ensure cream cheese, sour cream, and eggs are at room temperature for a smoother filling.

If pistachio meal or crushed pistachios aren't available, simply pulse whole pistachios in a food processor until finely ground.

This cheesecake is best made at least a day in advance for perfect texture and flavour, it can also be made 2-3 days in advance.

One of the best things about this recipe is that it doesn't require a traditional water bath. Instead, I place a large tray of hot water on the oven rack beneath the cheesecake. This creates steam, producing the same smooth, creamy texture without the hassle of waterproofing the cake tin or worrying about water seeping in. It's a foolproof method that works every time.

Store any leftover cheesecake in the fridge for up to 5 days.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/lemon-pistachio-baked-cheesecake>

Let me know if you make the recipe! x **@gatherandfeast**