

# Vanilla Bean Cheesecake with Chocolate Pistachio Crust and Hibiscus & Rose Reduction

<b>PREP TIME</b> 6 hrs + 30 mins +3 hours	<b>COOK TIME</b> 0 mins	<b>TOTAL TIME</b> 30 mins active	<b>SERVES</b> 8
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Living WildFit

Fall Season



## INGREDIENTS & EQUIPMENT

### Crust:

- 2 Tbsp coconut oil
- 1/3 cup shelled pistachios, finely chopped; reserve handful coarsely chopped nuts for garnish
- 1/2 cup almond flour
- 1 Tbsp high quality cacao powder
- 1/4 cup pitted dates, soaked
- 1/4 tsp salt (omit if nuts are salted)

*High powered blender, Food Processor, parchment paper*

### Filling:

- 2 cups raw macadamia nuts, soaked
- 1/2 cup canned coconut milk
- 1/4 cup coconut oil melted (use refined coconut oil for more pure vanilla flavour)
- 1/3 cup pure maple syrup
- 2 Tbsp fresh lemon juice
- 1 tsp vanilla bean powder

### Sauce:

- 2 cups water
- 1 cup dried hibiscus & rose petal loose leaf tea (with rose hips) plus extra for garnish
- 1/2 cup raw coconut sugar
- 1 tsp finely grated lemon peel (if no rose hips)

## PREPARATION

1. Bring two cups of water to a boil and pour over the flower petals to create an infusion. Allow to steep for 20 minutes.
2. Pour liquid into a small saucepan, add the coconut sugar and bring to a simmer.
3. Simmer until reduced to one cup. Add lemon peel and steep for 10 minutes. Strain reduction through fine mesh sieve. Compost or reuse tea leaves. Store sauce for up to one week.
4. Soak the macadamia nuts in water for at least six hours, then drain and rinse.
5. Prepare a loaf pan with parchment paper.
6. Combine all of the filling ingredients in a high powered blender and blend for about 2 minutes until silky smooth. Scrape down the sides as necessary. Taste the mixture to ensure it is to your liking.
7. Add a small handful of pistachios to the food processor and pulse until coarsely chopped. Reserve for a garnish.
8. Prepare the crust by adding pistachios, almond flour, cacao, salt, drained dates, and coconut oil to the bowl and pulse until well combined and nuts are finely chopped.
9. Press mixture into the loaf pan evenly, tapping down the side edges with a spatula.
10. Pour the filling into the prepared pan over the crust. Smooth out the top and tap the pan hard against the counter to release any air bubbles.

11. Place in the freezer to set until completely firm. Let it thaw in the refrigerator for a few hours before serving or at room temperature for 15 minutes.
12. When ready to serve, plate wide slices of cake, drizzle sauce over the top or along one edge, and garnish with chopped pistachios and dried hibiscus and rose petals.