

Chocolate & Pistachio Bars

Ingredients

2 cups digestive biscuits
100g melted unsalted butter
10 tbsp cream cheese
250ml thick cream
1 cup chopped pistachios
1 can sweetened condensed milk
160g milk chocolate
pistachios for garnish

Instructions

1. Preheat oven to 180C. Grease a square baking pan with a parchment paper.
2. Mix powdered biscuits with melted butter. Place this on the baking tray and press it well onto the base of the pan.
3. Take cream cheese, thick cream, condensed milk and powdered pistachios. Mix well till smooth.
4. Pour this over the biscuit base and bake in the preheated oven for 15-20 minutes until it gets firm.
5. Take it out of the oven.
6. Melt the milk chocolate.
7. Pour the melted chocolate over the pistachio cream layer. Spread evenly.
8. Sprinkle sliced pistachios on top and serve.
9. You can refrigerate for 1 hour.