



# PISTACHIO CAKE RECIPE





## INGREDIENTS

- 500 g flour
- 500 g caster sugar
- 100 g invert sugar
- 5 g salt
- 400 g egg yolk
- 100 g whole eggs
- 10 g baking powder
- 200 g Pellorce & Jullien pistachio paste
- 20 g Kirsch d'Alsace
- 150 g melted dairy butter
- 400 g 35% M.F. UHT cream .

## MANUFACTURING PROCESS

Gently melt the butter, then set aside to cool.

Mix all ingredients with a mixer. (Flour, yolks, eggs, sugars, salt, baking powder, pistachio paste, kirsch).

Mix well, then add the cold liquid butter, followed by the cold cream.

Mix gently, then pour into a mold. Leave to rest in the fridge for 1 hour, then bake in a fan-assisted oven at 145°C/150°C for approx. 1h-1h15, depending on the size of the cakes.

Check with the tip of a knife.

Leave to cool and decorate.



PISTACHIO PASTE 4/4 = 1 KG  
CARTON OF 6  
REF: 1437