TAYLOR & COLLEDGE

Pistachio Cake with Pomegranate Seed Topping



Preparation: 30 mins
Portions: 12 Portions

Ingredients

Utensils

Cake batter

350 g Plain Flour
250 g Unsalted butter
300 g Caster Sugar
5 Medium Eggs
170 g Pistachios grounded
135 ml Milk
3 tsp Baking Powder
pinch Salt
1 tbsp Taylor & Colledge Vanilla Bean Extract

Ganache & topping

350 g White Chocolate
250 g Double Cream
1 tsp Taylor & Colledge Vanilla Bean Extract
150 g Pomegranate Seeds
50 g Pistachios chopped

Preparation

1. Preheat your oven to 170°C. Grease and line a 26cm springform pan. Set out all ingredients to bring them to room temperature.
2. In a large mixing bowl, beat the sugar and butter until light and fluffy. Add eggs one at a time, beating well after each. Combine the flour, ground pistachios, baking powder, and salt. Fold the dry mixture into the wet batter alternately with milk, mixing to just combine. Stir in Taylor & Colledge Vanilla Bean Paste.
3. Pour the batter into the prepared pan, smoothing the top. Bake at 170°C for 45 minutes, or until a skewer comes out clean. Let cool in the pan for 10 minutes, then turn onto a rack to cool completely.
4. For the white vanilla ganache, heat the cream to just below a simmer, then pour it over the white chocolate in a bowl. Let sit 2 minutes, then stir until smooth. Mix in Taylor & Colledge Vanilla Bean Paste and cool until thickened but spreadable.
5. Spread ganache over the cooled cake. Sprinkle generously with pomegranate seeds and chopped pistachios. Chill for 20 minutes before slicing. Serve and enjoy!