

Pistachio Cake with Pomegranate Seed Topping

Total Time: 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 tbs 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!