

Pistachio buttercream cake

Ingrédients

- 100g egg whites
- 85g caster sugar
- 50g almond powder
- 50g icing sugar
- 135g caster sugar
- 15g glucose syrup
- 45g water
- 85g egg (2 small eggs, to be weighed)
- 200g softened butter
- 80g pistachio purée

Préparation

1. Today I share with you a recipe for pistachio lovers : an all pistachio succès.
2. A biscuit, an ultra-flavoured butter cream and pistachios and that's it !
3. Of course for a fruitier version, you can add raspberries or apricot pieces when assembling.
4. I advise you to use a quality pistachio purée and pistachios, otherwise the cake will have much less taste.
5. I used the puree from Koro (you always get 5% discount on the whole site with the code ILETAITUNGATEAU), great for this kind of recipe, the taste of the pistachio is very present.
6. Whisk the egg whites until stiff, then the the caster sugar while still whisking.
7. When you have a smooth and shiny meringue, add the sifted icing sugar and almond powder and mix gently with a maryse.
8. Put the dough in a pastry bag fitted with a plain tip, then pipe two circles 20cm in diameter on a baking tray covered with parchment paper, then immediately place in the oven preheated to 180°C for 15 to 20 minutes, to be monitored according to your oven.
9. Before you start, make sure your butter is softened.
10. Then put the eggs in the bowl of the food processor with the whisk.
11. Put the water, caster sugar and glucose in a saucepan.
12. Heat to 121°C.
13. When the syrup is at 115°C, start whipping the eggs ; when it is at the right temperature, pour it gradually over the eggs, whisking at high speed.
14. Continue to whisk until the mixture is well puffed, blanched and cooled.
15. Then add the pistachio purée, then the softened butter, still whisking.
16. When the cream is homogeneous, proceed to the assembly.
17. Assembly : chopped pistachios Icing sugar Place one biscuit on your serving dish.
18. Pipe the cream on top, keeping a little to cover the cake.
19. Place the second biscuit, then cover with the remaining cream, smoothing the top and the circle.
20. Hide the cream with chopped pistachios, then enjoy !