

# Pistachio & lavender honey fondant

## Ingrédients

- 2 eggs
- 85g lavender honey
- 110 pistachio puree
- 25g flour

## Préparation

1. A very simple and really fast recipe today, a pistachio and lavender honey fondant.
2. Four ingredients and less than 30 minutes for the fondant.
3. Just let it cool down a little before eating it.
4. Of course, if you don't like honey, you can replace it with sugar to make a simple pistachio fondant.
5. For this recipe, I used the Koro pistachio puree (you have -5% discount on the whole site with the code ILETAITUNGATEAU) and added some pistachios on the fondant after cooking.
6. Whisk the eggs with the honey until it is completely dissolved.
7. Add the pistachio purée, then the flour.
8. Pour into the buttered and floured mould.
9. Preheat the oven to 200°C, then bake the cake by lowering the temperature to 120°C.
10. Let it bake for 20 minutes (adjust according to your oven and the desired result).
11. Let it cool down before unmoulding and enjoy!