

# 100% Pistachio Cake

## Ingrédients

- 75g of softened butter
- 110g of pistachio puree
- 100g of sugar
- 3 eggs
- 150g of flour
- 6g of baking powder
- 35g of heavy cream
- 50g of crushed pistachios
- 80g of white chocolate
- 40g of heavy cream
- 27g of pistachio puree
- 200g of white chocolate
- 20g of grape seed oil

## Préparation

1. Even if there's already an all-pistachio cake recipe in my book, as well as several recipes containing it here, I wanted to make a 100% pistachio cake with pistachio insert & glaze as well.
2. The recipe is very simple, perfect for a good snack    Equipment: Insert cake mold Piping bags    Ingredients: I used pistachio puree, whole pistachios, and crushed pistachios from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
3. I used Ivoire chocolates from Valrhona : code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
4. Mix the softened butter with sugar and pistachio puree.
5. Then add the eggs one by one, mixing well after each addition.
6. Then incorporate the sifted flour and baking powder, and finish with the cream and crushed pistachios.
7. Pour the batter into a buttered and floured insert mold, or lined with parchment paper, then bake in the preheated oven at 160°C for about 1 hour (check for doneness with a knife tip).
8. Let cool for a few minutes then unmold and let cool completely on a rack (if you're not in a hurry, you can let it cool wrapped in plastic wrap, it will retain its moisture and softness better).
9. Melt the white chocolate.
10. Heat the cream, then pour it in several batches over the chocolate, mixing well to achieve a smooth and shiny ganache.
11. Add the pistachio puree, blend with a hand mixer, and let crystallize.
12. When the ganache has a spreadable texture, and the cake has cooled down, put the ganache in a piping bag and fill the cake.
13. Gently melt the chocolate, add the oil and pistachio puree.
14. Pour the glaze over the cake placed on a wire rack, then decorate with some pistachios.
15. Let crystallize, then enjoy!