

Orange blossom pistachio cake

Preparation time 15 minutes

Baking time 30-45 minutes

Oven temperature 160 degrees Celsius (preheat before you start making the cake)

23cm cake tin, greased or lined with baking sheet



Ingredients for the cake batter

unsalted butter 240 g (room temperature)

sugar 240 g (1 & 1/4 cups)

4 eggs

plain flour 300 g (2 & 1/4 cups)

baking powder 1g (1/5 tsp)

orange blossom extract 30ml (2 tbsp)

orange juice 30ml (2 tbsp)

orange zest 2 tbsp

Ingredients for the syrup,

Juice and rind of 4 oranges approximately 250ml (1 cup) orange juice

chopped pistachios 60g (1/2 cup)

water 60 ml (1/4 cup)

caster sugar 150g (3/4 cup)

orange blossom extract 30ml (2 tbsp)

To make the cake batter

First, sift the flour and baking powder well. Beat the butter and sugar with a mixer until it is completely creamy for about 10 minutes. Add the eggs one by one and beat for 3 minutes after each addition. Add the orange blossom extract and orange juice and orange zest, respectively, combine using the mixer. Add flour mixture and mix until well incorporated. Pour the batter in the prepared tin and put it in the oven for 30-45 minutes. Finally, check the side with a toothpick.

To make the syrup

Cut thin pieces of orange peel using an orange zester or a knife. Try to cut it so as to have as little pith as possible, as this will impart a bitter flavour.

Boil the rinds for two minutes, strain, then soak in cold water for 5 minutes. Strain a second time and reserve.

On a medium heat, simmer the sugar, orange juice and water for 5 minutes.

Turn off the heat, add the rind and the crushed pistachio nuts and the orange blossom extract then set aside to cool.

While the cake is hot and still in the tin, prick the top of the cake and pour the cooled syrup on top, placing it in a dish to make sure the syrup doesn't leak.

Set aside for 30 minutes for the syrup to soak in.

Enjoy the soft texture and the magnificent aroma