

Pistachio génoise sponge cake with chocolate

Time to prepare 10 min

Time to bake 20-30 min

Serves 6

preheat the oven to 180°C/160°C fan/350°F
20cm round cake tin lined with baking paper



Ingredients

pistachio kernels 50g, ground
plain flour 75g or 2/3 cup
granulated sugar 125g or 1/2 cup
large eggs 4
butter melted 25g
sugar vanilla 1/2 tsp

To cover the cake

chocolate 58% 150g
butter 75g

To make

Mix the sugar, vanilla and eggs in a large bowl and whisk with an electric mixer until thick and pale. Fold in the flour and pistachio meal and the butter using a spatula.

Pour the mixture into the prepared cake tin and bake for 20–30 minutes. Let cool completely before removing it from the tin.

To make the chocolate cover

Melt the chocolate and butter in a Bain-marie. When the cake is fully cool, pour the chocolate on the cake and using a spatula even the top get rid of excessive chocolate. Garnish with a few pistachio kernels. Put in the fridge to harden.

www.parisaspersiankitchen.nl