

PISTACHIO TRAVEL CAKE

Travel cake batter (Total weight 742 g)

135 g green pistachio powder
110 g egg (2 big eggs room temperature)
180 g butter well softened
95 g brown sugar (or white sugar)
7 g pistachio paste
170 g flour
5 g baking powder
70 g green pistachio
70 g chopped blanched pistachios

Preparation:

Put green pistachio powder in a food processor with blades. Gradually add egg at room temperature. Process until smooth. Warm up the butter to a very soft consistency but not melted. Whip it. Add sugar and whip until it becomes white. Add pistachio paste and whip until smooth. In small portions add egg mixture with pistachios to butter and sugar mixture. Whip until smooth. In case the structure will be separated - slightly warm the bowl with a blow dryer. Sift flour with a baking powder, add chopped green pistachio. Using a pastry bag, pipe the batter into buttered and sprinkled with flour molds. The surface of the dough sprinkle with chopped blanched pistachios and chopped green pistachio. The weight of each is 50g. Bake them at 150°C for about 25 minutes.