

Pistache Cherry Cake

Petits Gateaux



Recipe for 20 cakes of 8 x 3 cm/ 3.1 x 1.2 inches

Recipe No.: PG30027

Pistachio Cake Mixture

200 g	7.05 oz	butter	unsalted, soft
200 g	7.05 oz	icing sugar	
120 g	4.23 oz	pistachios	roasted, crushed
80 g	2.82 oz	pastry flour type 400	
80 g	2.82 oz	Pistacia Vera	
200 g	7.05 oz	fresh egg whites	

Melt butter until golden brown, mix all ingredients together. Incorporate butter and mix. Fill up in Flexopan 8 x 3 cm/ 3.1 x 1.2 inches, place a cherry and bake in the preheated oven at 210°C/ 410°F.

To assemble & decorate

Sprinkle with powdered sugar, decorate with a cherry and fresh pistachio.

Felchlin products

Art. no	Products
DF18	Pistacia Vera, pistachio paste, water free