

PREP: 45 min
COOK: 50 min
SERVES:4

Raspberry and Pistachio Praline Buttercake

For those times when you need something small that packs a big flavour punch, this elegant little buttercake is just the ticket.

Ingredients

Cake

125g butter, softened

1/2 cup (110g) caster sugar

1/2 tsp Queen Organic Vanilla Bean Paste

2 large eggs

1 cup (150g) self-raising flour, sifted

1/3 cup (80ml) milk

Praline

100g roasted unsalted pistachios

1/2 cup (110g) caster sugar, extra

Assembly

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Beat butter, caster sugar and vanilla paste in the bowl of an electric mixer until pale and creamy. Add the eggs individually, beating well after each addition. Add the flour and milk alternately a third at a time, starting and ending with flour. Stir in lightly to combine.

STEP 2

Grease and line a 10cm spring form pan. Add half the cake mixture to the pan, transfer to the oven and bake for 20 minutes (until top is golden and a skewer inserted comes out clean). Remove from the oven and set aside to cool. Once cool, remove from springform pan and set aside. Clean the spring form pan and repeat with remaining cake batter. Once second cake has cooled, even the top of one of the cakes which will become the base cake.

STEP 3

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Ingredients

1 tbsp raspberry jam
1 tbsp water
150ml pure cream

Method - Cake

In a large heavy bottomed saucepan place the apple pieces and add enough tap water to cover. Add the sugar, vanilla bean paste and half lemon and stir until sugar is dissolved. Bring the saucepan to the boil then take off the heat immediately, take out the apple, drain well and set aside to cool.

Method - Praline

STEP 1

While the cakes are cooling, line a baking tray with paper and distribute pistachios in one layer close together. Place caster sugar (for praline) and water in a heavy bottom saucepan and heat over low heat until sugar has dissolved. Increase heat to high and bring to the boil. Allow to boil without stirring until mixture turns golden (about 5 minutes). Once golden, pour over pistachios carefully (mixture will be extremely hot) and allow to cool.

STEP 2

Once cool break into 5-6 shards. Set aside two shards for decoration and place the remaining praline into a blender and pulse until praline has turned into a crumble.

Method - Assembly

STEP 1

Beat cream with a mixer until light and fluffy.

STEP 2

Place the base cake onto a place and spread the top with raspberry jam. Top with pistachio praline and then a layer of whipped cream (not too much or it will ooze out of the side of the cake when you add the top layer. Gently add the second cake over the filling and pipe the remaining cream onto the top of the cake.

STEP 3

Decorate with the two pistachio shards, a couple of raspberries and some edible flowers. Serve immediately.

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