



Pistachio Sansrival

Baking Time: 35-40 minutes

Baking Temperature: 140°C/284°F

Dacquoise:

220g Large Egg White
165g **Peotraco Sugarlyte**
2g Salt
40g Cake Flour, Sifted
20g **Peotraco Macy's Pure Cornstarch**
70g Pistachio Powder
120g Pistachio Nuts

French Buttercream:

120g Egg yolks
250g **Peotraco Sugarlyte**
70ml Water
550g Unsalted Butter
1 tsp Vanilla Extract
50g Pistachio Paste

Procedure:

For the Dacquoise:

1. Whip Egg White and **Peotraco Sugarlyte** until fluffy (French Meringue)
2. Mix Pistachio Powder, Pistachio Nuts, **Peotraco Macy's Pure Cornstarch**, Cake Flour and Salt.
3. Fold with the meringue.
4. Spread in a tray.
5. Bake at 140°C oven for 35 to 40 minutes or until the meringue is dry and golden brown.

For the Buttercream:

1. Boil **Peotraco Sugarlyte** and water until thread consistency.
2. Using a stand mixer whip egg yolks until light. Slowly add in the sugar syrup.
3. Gradually add the unsalted butter and whip on high speed until fluffy.
4. Add vanilla extract and pistachio paste, mix until incorporated.

Cake Assembly:

1. Spread a layer of buttercream on top of the one dacquoise shell. Sprinkle chopped pistachios on top. Repeat the process with the other dacquoise. Cover the top and sides of the cake with the buttercream frosting. Chill in the fridge for at least 2 hours or overnight to set.

