

## **Pistachio and Cherry Cake**

### ***For the Sponge:***

6 whole eggs  
180g Icing sugar  
180g Almond meal  
60g flour  
250g Egg whites  
60g Sugar

Over a water bath, gently heat the 6 whole eggs until just luke warm, taking care not to overheat and scramble them. In a mixer mix the warmed eggs with the icing sugar until very light and fluffy. In a separate bowl combine the almond meal and the flour. Set aside. Warm the egg whites over a water bath again until luke warm. Mix the egg whites with the sugar and beat until fluffy and light but not stiff. Fold the whole egg mixture into the almond meal and flour then gently fold in the whites. Spread the mix onto a flat baking tray and bake for 15 minutes and 160 degrees. Once the sponge has cooled, cut out circles to fit the desired cake mould.

### ***For the filling:***

500ml milk  
½ vanilla pod  
150g sugar  
50g corn flour  
6 egg yolks  
100g Pistachio paste  
250ml cream for whipping

Bring the milk, vanilla and half of the sugar to the boil and let infuse for a couple of minutes. Take the vanilla pod out, mix the egg yolks, the rest of the sugar and the corn flour together. Pour half of the warm milk in the egg mixture, mix and put everything back in the pan. Cook till it starts boiling and chill quickly. In a bowl mix the pistachio paste quickly with a little of the custard. Then fold in the rest of the custard. Whip the cream until just stiff. Reserve half for later and fold the other half into the pistachio custard.

***To build:***

200g Amareno Cherries  
100g Chocolate, chopped  
Sugar Syrup  
50ml Alkermes

Lightly soak the sponge with some sugar syrup and Alkermes. Place a layer of the soaked sponge as the base. Spread the pistachio cream mixture over the sponge, then follow with another layer of sponge before spreading over some cherries and chopped chocolate. Continue with a few more layers of sponge and cream until the cake is of a good height and the mould is filled.

***To decorate:***

600g 70% cocoa chocolate  
Remaining whipping cream

Cover the entire cake with the remaining whipped cream and smooth over to create a nice finish. Melt the chocolate. On a 60cm collar of plastic, smooth some chocolate over it to cover. Wait a few minutes until the chocolate has set a little and wrap the collar around the cake. With the remaining melted chocolate spread some over a clean work surface and allow to harden slightly. Scrape off small pieces and curl around to make decorations. Garnish with some extra cherries and crushed pistachios.

