

ORANGE AND PISTACHIO CAKE

4 Servings

Preparation time: 15 minutes

For the upside-down layer of oranges:

- 220 g sugar
- 125 ml water
- 1 vanilla pod
- 5 cardamom seeds
- 2 oranges

For the cake:

- 150 g cake flour
- 1½ tsp baking powder
- 120 g chopped pistachios
- 150 g melted butter
- Zest of one orange
- 4 medium eggs at room temp.
- 220 g sugar
- 1 tsp vanilla paste

RECIPE GUIDE

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PREPARATION:

To candy the oranges:

Slice the oranges thinly using a sharp knife. In a saucepan, combine the water, sugar, split vanilla pod, and cardamom seeds. Bring to a boil. Add the orange slices and simmer over low heat for about 30 mins until soft, and that the peel becomes almost translucent. Let cool. Reserve the syrup.

Prepare a 23 cm springform cake tin. Line the base with parchment paper to prevent sticking. Arrange the orange slices slightly overlapping, starting from the center.

For the cake :

In a large bowl, add the sugar and grate in the zest of one orange. Rub the zest into the sugar with your hands to release all the aroma. Add the eggs and beat until the mixture becomes pale, fluffy, and voluminous (around 10 mins). It should reach the ribbon stage, when lifting the whisk, the batter should fall in a thick ribbon.

Sift the flour with the baking powder and mix in. Add the melted butter and chopped pistachios and stir again until all the ingredients are fully combined.

Pour the mixture over the orange slices in the tin. Bake at 180°C for 45 mins. Unmold and let cool. Brush with the reserved orange syrup and garnish with chopped pistachios.