

Rose, Pistachio and Raspberry Gateau by Faaiza Omar



Ingredients

Pistachio Roll Cake

4 large eggs, separated
70g finely ground pistachios
130g castor sugar
2 Tblspn hot water
80g self raising flour
A few drops of almond essence
15g melted butter, cooled slightly
20g icing sugar
A few drops of green food colour

Raspberry Jam For Assembly

200g raspberry purée
40g sugar
6g pectin

Raspberry Mascarpone Cream

70g Lancewood mascarpone room T°
140g cream
40g icing sugar
40g raspberry purée

Rose Cream Cheese Mousse

125g milk
125g sugar
6 leaves of gelatine
75g white choc, melted and cooled slightly
260g Lancewood full fat cream cheese
260g fresh cream
3 Tblspn rose water
A few drops of pink food colour
345g lightly whipped fresh cream

White Chocolate Glaze

400g melted white choc
120g grapeseed oil
Pink food colour as desired
rose syrup

Method

Pistachio Roll Cake:

Preheat the oven to 200°C, grease and line a baking sheet, 40 x 26cm. In a stand mixer, beat eggs and sugar with whisk attachment for 5 min, until thick and creamy. Add the hot water slowly down the side of the bowl and continue to beat. Gently fold in the ground pistachios, then fold in the sifted flour. Whisk egg whites to soft peaks, then gently fold into pistachio mixture, lastly mix in the almond essence. Spread into prepared baking pan and bake for 15 min, or until the cake springs back when lightly touched. Set aside for 5 min, cover with a tea towel, gently flip over on to a wire rack, so that the wire rack is underneath the tea towel and cake. Peel away the baking paper and dust lightly with icing sugar. Gently roll the sponge from the short edge, allow the cake to cool.

Raspberry Jam for Assembly:

Bring the purée to a boil, whisk in sugar and pectin. Boil for 3 min. Set aside to cool.

Raspberry Mascarpone Cream:

Mix the raspberry purée with Lancewood mascarpone. Stir in the sugar and cream. Whip until thickened and refrigerate until needed.

Rose Cream Cheese Mousse:

Soak gelatine leaves in cold water until softened, squeeze out excess water and set aside. In a stand mixer, beat the Lancewood cream cheese till creamy. In a saucepan, gently heat milk and sugar until simmer. Add softened gelatine and stir until completely dissolved. Pour milk mixture over melted chocolate, mix, next add 260g cream, rose water and food colour and Lancewood cream cheese. Using a stick blender, blend for 3 min, the mixture should be foamy and well blended. Lastly fold the lightly whipped cream into the rose water mixture. Use immediately.

White Chocolate Glaze:

Stick blend the ingredients above and set aside until needed.

Decorate:

Raspberries
Chopped pistachios
Edible flowers

To Assemble the Cake:

Unroll the sponge, spread raspberry jam over the sponge. Spread mascarpone cream over the jam and freeze for 1hr. Remove from freezer, trim the edges of the sponge, you should have a neat rectangle. Cut the sponge into 4 strips of approximately, 5.5cm wide. Take one strip, starting with the short edge, roll it up. Once the strip is rolled, position the next strip on the edge of the rolled strip and continue to roll. Repeat with the other two strips, until you have a rolled coiled shaped cake. Place the rolled cake onto a tray and freeze for 30 min. Using a 20cm diameter, 8cm high cake ring. Seal

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the bottom of the ring with plastic wrap, place this side onto a baking tray. Pour half the rose water mousse into the cake ring, next place the rolled sponge into the rose mousse one of the flat sides down. Cover with remaining rose water mousse, fill the ring and smooth the surface. Freeze for 5 hours or until firm. Remove from ring and pour the white chocolate glaze over the cake to cover, put the cake back into the freezer for 10 min for the glaze to harden. Remove from freezer decorate as desired with raspberries, pistachios and edible flowers. Refrigerate for a few hours to defrost before serving.