



Making Footage on Youtube:

<http://www.youtube.com/watch?v=zrs7YDVpkXU>

Recipe for the Peach Cream and Pistachio Cake  
(1 - 15cm = 5.9 inch wide cake pan)

★ Ingredients for the Pistachio Cake

1 ½ Egg (M size = about 60 g; ½ = scramble 1 egg and use just half)  
3 x 15 g = 1.2 TBS of Sugar  
1 ½ TSP of Water  
45 g = 1/3 cup of Flour  
15 g = ¼ cup of Pistachios  
15 g = 1 TBS of melt Butter

♥ Ingredients for the Peach Syrup

110 g of Peach = 1 Peach (1 TBS of lemon juice after chopping them to avoid the color change of the peach); you can substitute the peach with strawberries too!  
60 g = 5 TBS of Sugar  
1 ½ TBS of water

♥ Ingredients for the Cream Peach Filling

2 eggs  
20 g = 1.5 TBS of Sugar

200 mL of Milk (do not boil)  
6 g = 1 TBS of Gelatin and  
37.5 g (mL) = 2.5 TBS of Water  
2.5 TBS of Fruit Liquor (I used Grand Marnier and a few drops of Rum essence)  
¼ Cup of Peach (cut)  
225 mL of Cream  
1 TBS of Sugar (for the whipping cream; add after a few min)

♥ Ingredients for the Decoration

25 g of Chocolate (I used milk chocolate and strawberry chocolate; 25 g each)  
Remaining Cream Peach Filling etc., be creative ☺

★ Instruction

1. Pre-heat the oven at 160C; Prepare a boiling water in a large bowl; Make sure you have some ice cubes for whipping cream etc. later on..

2. Making Pistachio Cake

- a. Crush some pistachios (grind them)
- a. In a large bowl, have some boiling water. In a separate smaller bowl, add eggs, and add the first 15 g = 1.2 TBS of sugar; whip them
- b. Then add the second 15 g = 1.2 TBS of sugar until the temp of the mixture reaches the body temp ; remove from the boiling water
- c. Add the last 15 g = 1.2 TBS of sugar  
When you lift the mixture using a blender, if it takes about 5 ~ 10 sec for it to drop, stop
- d. Add water; mix well
- e. Add ½ of flour; mix gently and then lift the blender; repeat with the rest of flour
- f. Melt butter (microwave for about 15 sec); add in the mix (rotate the blender within a bowl for 5-6 times = not too much)
- g. Bake it at 160C for 23 – 35 min (I baked it for 25 min)
- h. Once baked, slice the cake into 2 so that we can have a double layered cake

3. Making Peach Syrup

- a. Cut the peach (keep the juice)
- b. In a saucepan at low heat, add sugar, water and cut peach (including juice)
- d. Cook it for 5 – 6 min
- e. Cool it off
- f. Filter the mixture just to get the liquid; leave it in the fridge

4. Making Peach Cream Filling

- a. Combine gelatin and water

- b. In a med saucepan, mix eggs and sugar
- c. In a separate saucepan at low heat, heat milk (but do not boil)
- d. Transfer the milk into the egg mixture, mix well until it gets all steamy (turn off the heat)
- e. Add the gelatin mixture
- f. Filter the mixture
- g. Add 3. Peach Syrup, cut peach and fruit alcohol (or of your preference), and mix over ice water (keep the ice water for whipping the cream); leave the mixture in the fridge
- h. Using the ice water you used to chill the peach cream, whip the cream by adding sugar (gradually); Make sure to leave a few min before whipping
- i. Mix the peach cream and whipping cream gently

#### 5. Pre-Decoration

- a. In a cake pan, fill in 1/3 of the peach cream filling
- b. Place 1 of 2 slices of the pistachio cake
- c. Fill in 1/3 peach cream filling
- d. Place the second pistachio cake; rest the cake in the fridge for a few hours

#### 6. Final Decoration

- a. Coat the cake using the remaining peach cream filling
- b. Decorate in any way you like it.. I melt chocolate, chill it, melt it and used it to make decoration.. I also used ground pistachio, edible gold paper and mint leaves  
😊

Enjoy!