



GLUTEN
FREE

MAKES: 30cm x 22.5cm cake **PREP:** 1 hour 10 minutes, plus chilling **COOK:** 40 minutes

Refer to recipe for component breakdowns

raspberry pistachio

Layer Cake with Mirror Glazed Topping

This French-inspired Jaconde cake is bursting with layers of sophisticated flavours. A light pistachio sponge is layered with creamy raspberry filling, and topped with a vibrant, red tinted Queen mirror glaze.

Ingredients

Pistachio Jaconde Sponge

Makes: 30cm x 22.5cm cake

Prep: 20 min **Cook:** 8-10 min

150g almond meal
150g icing sugar
40g gluten free flour
200g eggs
50g pistachio paste
1 tsp Queen Pro Green Food Colour
150g egg whites
25g caster sugar
35g butter, melted

Raspberry Buttercream

Prep: 20 min **Cook:** 30 min

250g egg whites
325g caster sugar
130mL water
550g butter, cold, diced
100g frozen raspberries
1 tsp Queen Pro Pillar Box Red Food Colour

Assembly

Prep: 30 min **Chill:** 3 hours

150g Queen Pro Neutral Mirror Glaze
1 tsp Queen Pro Pillar Box Red Food Colour
freeze dried raspberries, to garnish
roasted crushed pistachios, to garnish

Method

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STEP 1

For the Jaconde sponge; preheat oven to 180°C. Mix almond meal, icing sugar and gluten free flour. Whisk eggs by hand and then add to bowl of dry ingredients and mix to a paste. Add pistachio paste and green colouring and mix in well.

STEP 2

Place egg whites in a mixer with whisk and beat until fluffy. Rain in sugar to make a soft-medium peak meringue. Add 1/3 of the meringue to the paste mix and fold together gently. Alternately fold the melted butter and remaining meringue into the paste until smooth and combined – do not over mix.

STEP 3

Divide between 4 trays lined with baking paper and spread out evenly. Bake at 180°C for 8-10 minutes until evenly cooked. Allow to cool down. Sponge sheets may not necessarily change in colour, just until the sponge has a firm texture.

STEP 4

For the buttercream; place frozen raspberries into a pot and cook until a liquid. Strain and set aside to cool down.

STEP 5

Place the water and sugar in a small pot and cook until 121°C. Whilst the syrup is coming to temperature, place the egg whites into a mixing bowl with a whisk and whip until thick. When the syrup comes to temperature, carefully pour the syrup down the side of the bowl into the mixing whites, on medium speed. Keep meringue mixing until slightly cooled. Slowly drop pieces of the cold diced butter into meringue until incorporated. Continue to whisk until thick and emulsified.

STEP 6

Add in raspberry puree and red food colour and whisk until combined. Set aside.

See over for remaining method



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Method *(Continued)*

STEP 7

To assemble the cake, place a layer of sponge cake onto a board, spread $\frac{1}{3}$ of the buttercream onto the sponge evenly. Place another layer of sponge on top and repeat process 2 more times until sponge and buttercream is layered evenly. Put cake in the fridge for 1 hour to set.

STEP 8

For the glaze; shake jar of Neutral Mirror Glaze for 8-10 seconds and pour 150g into a bowl. Add in red food colouring and mix until combined.

STEP 9

Remove cake from fridge and pour glaze evenly over the top and spread evenly. Place cake back in the fridge for 2 hours. Once chilled, remove cake from fridge, trim off edges and slice to desired portion size. Sprinkle roasted, crushed pistachios and freeze dried raspberries over the top. Serve straight away or allow to come up to room temperature.