



## Pistachio cake with ganache and pomegranate

Pistachio cake with ganache and pomegranate is the perfect way to celebrate Rosh Hashanah and the sweet life. This cake is super easy to make, and absolutely delicious. Happy baking!

Pistachio cake with ganache and pomegranate

### FOR THE CAKE:

2 CUPS (230 g) VERY FINELY GROUND FARM FRESH

NUTS [Raw Shelled Pistachio Kernels](#)

1/2 CUP (75 g) RICE FLOUR

1 CUP (230 g) UNSALTED BUTTER, AT ROOM TEMPERATURE

1 CUP PLUS 3 TABLESPOONS RAW HONEY

5 LARGE EGGS

2 tsp VANILLA EXTRACT

### FOR THE GANACHE TOPPING:

1 CUP + 1 tbsp (250 ml) HEAVY CREAM

2 tbsp. (50 g) RAW HONEY

7 oz. (200 g) DARK CHOCOLATE (66% COCOA SOLIDS), CHOPPED

1/3 CUP (75 g) UNSALTED BUTTER, DICED

### TO DECORATE:

POMEGRANATE SEEDS

PISTACHIOS, CHOPPED

### DIRECTION FOR THE GANACHE

Begin by making the ganache topping, you can do this the day before you need the cake.

Put the cream and honey into a small saucepan and bring to the boil.

Remove from the heat and pour over the chopped dark chocolate and diced butter in 2-3 additions, stirring well after each addition.

Leave to cool.

Cover with plastic wrap and let sit for a few hours or overnight at room temperature.

## DIRECTION FOR THE CAKE

Preheat the oven to 340°F (170°C) and line the base of around 8-inch (20 cm) baking pan.

Brush the sides with melted butter.

Sift together the ground pistachios and rice flour. Set aside.

Place the butter into a mixing bowl and beat until very creamy, about 4 minutes.

Add the honey and beat for another 5 minutes.

Add 2 eggs and beat for 30 seconds, scrape the inside of the bowl with a rubber spatula and add the remaining 3 eggs and the vanilla extract.

Beat for another 30 seconds.

Fold in the flour mixture in two additions.

Pour the mixture into the prepared pan, smooth the surface and bake on the middle rack for about 40-50 minutes or until a cake tester comes out clean.

Leave to cool in the pan for 15 minutes before turning out onto a wire rack to cool completely.

Spread the chocolate ganache on top of the cake and decorate with pomegranate seeds and chopped pistachios.