



PISTACHIO SANS RIVAL

INGREDIENTS

For pistachio dacquoise:

- 6 large egg whites
- 3/4 Tbsp cream of tartar
- 1 cup white sugar
- 1 cup pistachios, coarsely chopped

For buttercream:

- 3/4 cup white sugar
- 1/2 cup water
- 9 large egg yolks
- 1 1/2 cup butter, softened
- 1/2 tsp dark rum

For decoration:

- 1 1/4 pistachios, chopped

TOTAL TIME: 3 HR
YIELD: 10-12

INSTRUCTIONS

1. Preheat oven to 275 F/135 C. Place four 8 inch/20 cm cake rings on a baking sheet layered with parchment paper.
2. **To make pistachio dacquoise**, use an electric mixer and beat egg whites with cream of tartar at the medium speed for 1 minute, gradually adding sugar. Switch the mixer to the high speed and beat egg whites for about 4 to 5 minutes until medium peaks form. Add chopped pistachios and gently mix with a rubber spatula until well combined.
3. Distribute the preparation equally into the prepared cake rings, spread evenly with a small spatula, or just pipe from a pastry bag as a spiral. Bake for 1 hour or until slightly golden.
4. Let cool for 5 minutes, use a small knife to release the edges of disks. Then flip each of them onto another sheet of parchment paper. Peel off parchment from the bottom and allow it to cool.
5. **To make buttercream**, beat egg yolks for about 8 to 10 minutes at high speed, using an electric mixer. Bring water and sugar in a heavy bottom saucepan over low heat and cook sugar syrup up to 240 F/115 C. Reset the mixer to low speed and pour the hot sugar syrup in a stream into the beaten egg yolks and beat until cold.
6. In a separate bowl, beat the softened butter at low speed until smooth. Switch the mixer to medium speed and add the egg yolk/sugar mixture, then dark rum. Beat until smooth and creamy.
7. **To assemble the cake**, place the first dacquoise disk on board. Spread buttercream at the top of the disk. Sprinkle with chopped pistachios. Repeat this operation with the remaining three disks and the buttercream. Cover top and sides with the remaining buttercream. Sprinkle with chopped pistachios.

For step by step photos go to
<https://www.bakinglikeachef.com/layer-cake-sans-rival/>
*The recipe is adapted from Henry Sison.