Molten Pistachio White Chocolate Lava Cake



Preparation time: 16 mins

Serves: 4 people

User Rating: ★★★☆☆

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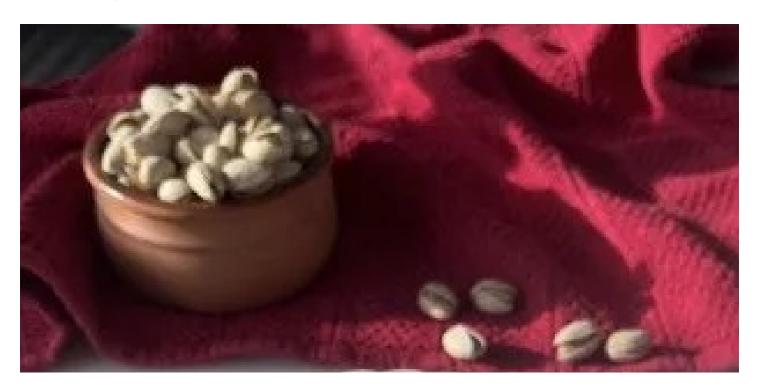
Categories: Pantry and Fridge Staples, Dinner Recipes, Entertaining, Kid Friendly

Straight from the oven and into your mouth, this dessert is a volcanic eruption of flavour.

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Created by The Great Australian Bake Off veteran, <u>Hoda Alzubaidi</u>, this Molten Pistachio White Chocolate Lava Cake is exploding with flavour. With a crack of your fork, delicious chocolate lava flows onto your plate. Spongy, airy cake absorbs all the goodness, making every bite a perfect balance of sweetness.

This dessert is a showstopper, head-turner, crowd-pleaser and everything in between. And guess what? It takes less than 20 minutes to make. Learn how to do it yourself below.





Ingredients

- 75g sugar
- 100g melted butter
- 60g white chocolate
- 90g pistachio paste
- 50g flour

Method

- 1. Whisk together eggs and sugar (by electric mixer or hand) until triple in size and foamy.
- 2. Pour the melted butter, melted white chocolate and pistachio paste. Whisk until just combined.
- 3. Add flour and gently fold in until you do not see any more flour. Only a few strokes. Do not over-mix.
- 4. Cut a small piece of parchment and place it at the bottom of the mould. Butter the sides slightly and pour the mixture into 4 moulds. Bake at 180°C for 11 Minutes. Do not overbake.
- 5. Serve and enjoy while hot.