




ROSH CHODESH CLUB
WITH CHEF GABE

PISTACHIO PEAR GLUTEN FREE CAKE

 Serves: 6 to 8

Ingredients

Cake

1 cup ultra fine sugar
(regular sugar can be used)
½ cup + ¼ cup pistachios
¼ cup + ¼ cup macadamia nut
1 lb pear pieces
(around 2 to 3 pears with skin
remove seeds and stem)
2 cups almond meal or flour
1 ½ tsp baking powder
2 tsp rosewater
6 large eggs (room temp.)

Topping

¼ cup pistachios
¼ cup macadamia nut
¾ cup powder sugar
2 tbsp lemon juice
Lemon zest



Directions

Pre-heat the oven to 350° F. Grease the sides and line the bottom of six 4 inch springform pans with parchment paper. You can also use an 8 or 9 inch springform pan and make one large cake.

Put the 1 cup of sugar, pistachios and macadamia nuts in a food processor and blitz until the nuts are finely ground. Add the remaining cake ingredients and process into a smooth batter. Scrape down the side and briefly blitz again. Evenly distribute the batter into the six pans. Place on a sheet pan and bake for around 30 to 35 minutes in the preheated oven. If making one large cake bake for 40 to 50 minutes.



Check the cakes with a cake tester or toothpick, the tester should come out clean. If the cakes start to get too brown before it is done you can tent it with some foil.

When done, remove from the oven and place the tin on a wire rack to cool completely. As the cakes cool they will slightly deflate. Once the cakes are cool remove from the tin and peel off the parchment on the bottom. In a small bowl thoroughly mix the powder sugar and lemon juice. Glaze the tops of the cakes. Rough chop the ¼ cup of pistachios and macadamia nuts and sprinkle over the cakes along with some lemon zest.

Serve and enjoy.

