



# Dark chocolate, pear and pistachio cake

By Miele

15 minutes

40 minutes, plus cooling and setting time

10-12

Serves

## **INGREDIENTS**

200g good quality dark chocolate, coarsely chopped 70g pistachio kernels, plus extra to

150g butter, softened

150g castor sugar

3 eggs

150g plain flour, sieved

1 teaspoon baking powder

1 Packham pear, cored and coarsely chopped

# Chocolate ganache

150g dark chocolate, coarsely chopped 150ml pouring cream

#### **METHOD**

- 1. Pre-heat oven on Fan Plus or Cake Plus at 160°C.
- 2. Process chocolate and pistachios in a food processor until coarse crumbs form, set aside.
- 3. Beat butter and sugar in a standard mixer until light and fluffy. Add eggs, one at a time, beating well after each addition.
- 4. Sieve baking powder and flour together and stir through mixture, followed by the pistachio and chocolate mixture and the pear.
- 5. Pour mixture into a greased and lined 22cm springform cake tin.
- 6. Place in the oven on shelf position 2 and bake for 35 minutes.
- 7. Cool in tin for 10 minutes before turning out and cooling to room temperature on a wire rack.

## Chocolate ganache

1. Place chocolate in a heatproof bowl. Heat cream in a saucepan, Induction setting 6, to just below boiling. Pour cream over

chocolate and let it stand until the chocolate melts (3-5 minutes), then stir until smooth. Set ganache aside for 5-10 minutes

until thickened slightly.

2. Smooth ganache over the top and sides of the cake, scatter with pistachios and let stand for 20 minutes to set prior to serving.