



PREP: 30 min
COOK: 20 min
SERVES: 8

Georgia's Pistachio Dacquoise with Rosewater and Pomegranate

This beautiful recipe was created for Queen by Georgia Barnes of MasterChef 2015 and is a beautiful mix of crunchy, nutty, sweet, creamy and fruit flavours with a Moroccan twist. For those of you lucky enough to attend, Georgia demonstrated the assembly of this luscious cake at the Cake Bake & Sweets Show Melbourne.

Ingredients

Pistachio Dacquoise

5 large egg whites (150ml)
1 1/2 cups (150g) pistachio meal
(pistachios finely ground)
2/3 cup + 1/4 cup (205g) caster
sugar
3 1/2 tbsp (45g) corn flour
1 tbsp Queen Vanilla Bean Paste
1 tsp salt

Rosewater Cream

Method - Pistachio Dacquoise

STEP 1

Preheat oven to 180C (fan forced). Trace 4 x 22cm circles onto baking paper. Place baking paper on oven trays and set aside (you should be able to fit 2 circle on each tray).

STEP 2

Place egg whites into an electric mixer and beat to soft peaks. Gradually add half the sugar until glossy and sugar is dissolved. Mix through salt.

STEP 3

In a bowl, combine nut meal, sugar, corn flour and vanilla.

STEP 4

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

600ml thickened cream

3 tsp Queen Natural Rosewater
Essence

2 tbs Queen vanilla bean paste

To Assemble

Turkish delight

2 punnets (500g) strawberries, sliced in
half

1 pomegranate, seeds removed

Food grade rose petals

Icing sugar

1/3 cup + 1 tbs (50g) pistachios

Method - Pistachio Dacquoise

Gently fold meringue into nut mixture until smooth. Place into a piping bag.

STEP 5

Evenly pipe dacquoise mixture onto prepared baking paper inside the circles in a spiral like motion. Gently smooth over using a palette knife.

STEP 6

Place in oven and cook for 15-20 minutes or until lightly golden. Remove from oven and allow to cool before removing from tray.

Method - Rosewater Cream

STEP 1

Whip cream to soft peaks. Fold through rosewater and vanilla. Taste. Place cream into a piping bag.

Method - Assembly

STEP 1

Choose a beautiful serving plate that is flat. Place 1 layer of dacquoise down, paper side facing up. Pipe cream and spread evenly with a palette knife. Top with strawberries and pomegranate and repeat with remaining layers, placing dacquoise paper side facing down.

STEP 2

Pipe cream, spread thinly. Arrange remaining pomegranate and strawberries. Top with Turkish delight and scatter with rose petals and dust with icing sugar. Serve immediately and enjoy!

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.