



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

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## Ingredients

600ml thickened cream

3 tsp Queen Natural Rosewater  
Essence

2 tbsp 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 tbsp (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!

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