

# Pistachio & Raspberry Trifle

## **For the sponge (genoise):**

250g eggs

175g sugar

150g flour

50g potato starch

## **For the pastry cream:**

350g whole milk

100g egg yolk

90g sugar

30g cornstarch

2tbsp pistachio flavouring paste

## **For decoration:**

100 g fresh raspberries

Whipping cream

## **Equipment:**

1 round sponge tin, 25 cm diameter + some greasproof paper

Electric mixer (also hand held)

Small saucepan + metal bowl

1 piping bag and 1 nozzle (better if star like 1M or basketweave)

Spatula, whisk, sift or colander

Please, have your oven at 190°C (or 170°C if you have a fan assisted oven) and all ingredients already WEIGHED when we start working!

