

Yoghurt Cake with Pistachio, Lemon & Cardamom



Serves 6 - 8 Prep 15 mins Cooking 45 - 50 mins Easy

Ingredients

butter, unsalted, for greasing
4 free-range eggs, medium, separated
85 g caster sugar
500 ml plain Greek yoghurt
1 lemon, zest of, plus extra to serve
7 cardamom pods, seeds removed and ground in a mortar
35 g plain flour, sifted
35 g currants
65 g pistachio nuts, shelled, lightly bashed
icing sugar, for dusting

1. Heat the oven to 150C/300F/gas mark 2. Grease a 20cm spring-form cake tin and put it on a baking sheet.
2. Using an electric whisk, whisk the egg yolks with 50g of the sugar until thick and pale. Gently fold through the yoghurt, lemon zest and cardamom, followed by the flour, currants and 40g of the pistachios.
3. Clean and dry the whisk, then whisk the egg whites and remaining sugar to soft peaks. Gently fold this a third at a time into the yolk mix, then tip the batter into the prepared tin and bake for 45-50 minutes, until firm, risen and pale gold in colour.
4. Leave the cake to cool (it will slightly sink back), then release from the tin and slide it from its base on to a board; use a metal palette knife to help you.
5. Lightly dust the cake with icing sugar, then top with the remaining pistachios and zest. Serve at room temperature or cold; if you serve it warm, the icing sugar may melt.