

Molten Pistachio White Chocolate Lava Cake



Preparation time:	16 mins
Serves:	4 people
User Rating:	★★★★☆

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Categories: Pantry and Fridge Staples, Dinner Recipes, Entertaining, Kid Friendly

Straight from the oven and into your mouth, this dessert is a volcanic eruption of flavour.

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Created by The Great Australian Bake Off veteran, [Hoda Alzubaidi](#), this Molten Pistachio White Chocolate Lava Cake is exploding with flavour. With a crack of your fork, delicious chocolate lava flows onto your plate. Spongey, airy cake absorbs all the goodness, making every bite a perfect balance of sweetness.

This dessert is a showstopper, head-turner, crowd-pleaser and everything in between. And guess what? It takes less than 20 minutes to make. Learn how to do it yourself below.





Ingredients

- 4 eggs

- 75g sugar
- 100g melted butter
- 60g white chocolate
- 90g pistachio paste
- 50g flour

Method

1. Whisk together eggs and sugar (by electric mixer or hand) until triple in size and foamy.
2. Pour the melted butter, melted white chocolate and pistachio paste. Whisk until just combined.
3. Add flour and gently fold in until you do not see any more flour. Only a few strokes. Do not over-mix.
4. Cut a small piece of parchment and place it at the bottom of the mould. Butter the sides slightly and pour the mixture into 4 moulds. Bake at 180°C for 11 Minutes. Do not overbake.
5. Serve and enjoy while hot.