

## Orange-Pistachio Mini Cup Cakes

(Ingredients for 40-50 Mini Cup Cakes)

Cup Cake dough:

- 1 egg (large)
- 170 ml buttermilk
- 80 g butter, melted
- orange zest, from 1 organic orange
- 30 ml freshly squeezed orange juice from 1 organic orange
- 150 g sugar
- 230 g flour
- 2 level teaspoons of baking powder
- 1 tablespoon finely chopped pistachios
- 1 tablespoon Marmalade (Orange)

Melt the butter and let it cool off a little. Pre-heat the oven to 180 degrees (top and bottom heat).

Mix the egg, buttermilk and the melted butter - add orange juice and the orange zest.

Mix sugar, flour and the baking powder. Use a tablespoon to add this and the chopped pistachios and the Marmalade to the liquid butter mix.

Grease the muffin pan and fill the dough to half of the height of the mould. For a cleaner result fill the dough into a piping bag before filling the muffin moulds.

Bake at 180 degree Celsius for 15 minutes. Cool the Cup Cakes off on a wire tray. Repeat until all dough has been used.

Pistachio cream:

- 70 g mascarpone
- 50 g pistachio paste (buy or self-made)
- 200 g whip cream
- 1 level tablespoon sugar
- finely chopped pistachios and edible gold flakes (if desired) as garnish

Stir Mascarpone and pistachio paste until smooth. Whip cream and sugar until stiff then fold in with the pistachio cream.

Fill mix into a piping bag with a French star nozzle and add rosettes on top of the cooled cakes. Sprinkle with the chopped pistachios and a few gold flakes - that is going to add glamour ;-)