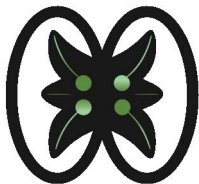


Pakistani Mango Lassi Cake

with Rose Cream

This moist mango lassi cake is a satisfying combination of olive oil, mango purée, cardamom and rose.



the Cake

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- ½ cup mild extra-virgin olive oil (100g)
- ⅓ cup plain yogurt (80g)
- 1 cup peeled and chopped sweet, ripe mango (240g)

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Blend chopped mango (or mango pulp) and yogurt until smooth to make mango lassi. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the mango lassi and the vanilla cake. Mix on medium-low speed for one minute or until well combined.

Pour batter into prepared pan and bake for 50-55 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- ¾ cup powdered sugar (85g)
- 1 teaspoon unflavored gelatin
- ¾ teaspoon rose water
- ¼ teaspoon ground cardamom

Mix the powdered sugar and gelatin together until well combined.

Beat all the ingredients on medium speed until thick and creamy.

Slice each cooled cake horizontally, then sandwich cakes slices together with a thin layer of rose cream.

Top the cake with the remaining rose cream and decorate with pistachios, if desired.