



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants and bakeries!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Cheryl Wakerhauser of Pix Pâtisserie shares her recipe for Pistachio Picnic Cake. From her first book, *Modern French Pastry*, this cake is perfect for a Spring picnic or a barbecue – or a party of any kind!



Pistachio Picnic Cake

Recipe from [Modern French Pastry](#) by Cheryl Wakerhauser

*This dessert is relatively easy to make and the pistachio and almond pastes really pack it with a burst of flavor. The pistachio cake is a moist, barely sweet, dense nut cake. Crème légère translates to "light cream." Here we are making a basic pastry cream and then lightening it with whip cream. The combination of the dense cake, light cream and fresh berries is the perfect trifecta. You can make your own pistachio paste by grinding pistachios in a food processor but start with 50 grams of pistachios to account for any loss in the process. It takes a while to get to paste consistency. For this recipe we use a 20-centimeter (8-in) cake ring. You can also use a cake pan of the same size. **Yield:** 10 Servings*

Pistachio Almond Cake

300 g	Almond Paste	25 g	All-Purpose Flour
30 g	Pistachio Paste	25 g	Cornstarch
210 g	Eggs	90 g	Butter, melted

Preheat the oven to 375°F (190°C). Place a 20-centimeter (8-in) metal cake ring on a half sheet pan lined with a silicone baking mat. (Alternatively, grease and flour a 20-centimeter (8-in) cake pan.)

Place the almond and pistachio pastes in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until combined. Slowly add the eggs in three parts, scraping bowl after each addition. When all the eggs are incorporated, increase the speed to high and whisk until light and fluffy, about 4 minutes.

Sift together the flour and cornstarch. Decrease the speed to low and add the dry ingredients. Once incorporated add the butter and mix just until combined.

Pour the batter into the cake ring and place a second half sheet pan underneath the first. Bake until lightly browned and the top of the cake is firm to the touch, about 20 minutes. The cake will pull away from the cake ring and fall slightly as it cools.

Kirsch Soaking Syrup

115 g Granulated Sugar
85 g Water

40 g Kirsch (Cherry Brandy)

Place the sugar and water in a small saucepan and stir to combine. Bring to a full boil. Remove from the heat and allow to cool. Stir in the Kirsch and set aside.

Vanilla Bean Crème Légère

½ Vanilla Bean
500 g Milk
100 g Egg Yolks
50 g Corn Starch

125 g Sugar
100 g Egg Yolks
25 g Butter
180 g Heavy Cream

Prepare a pastry cream: Cut the vanilla bean in half again lengthwise. Scrape out the seeds and place them in a small saucepan with the milk. Bring to a boil and then remove from the heat.

Put the egg yolks in a medium bowl. Add the sugar and cornstarch to the egg yolks and immediately whisk until the mixture turns pale, about 10 seconds. Slowly whisk the milk into the egg mixture and then strain it into a clean saucepan.

Over medium heat whisk continually until the mixture starts to thicken. Pull off the heat and keep whisking while the mixture continues to thicken from the residual heat. Return the pan to the heat, still whisking, until the mixture boils, being careful not to burn the bottom. Remove from the heat, add the butter, and stir until it melts. Pour the pastry cream into a shallow bowl and place plastic wrap directly on top of the cream to prevent a skin from forming. Refrigerate immediately.

Once cold, place the pastry cream in a mixing bowl with the paddle attachment. Mix on high speed until smooth, about 30 seconds. Whisk the cream to stiff peak. Fold it into the softened pastry cream.

Parlor Trick!

Make your pastry cream in the microwave – Infuse the milk with the vanilla bean as above. Strain and discard the bean and then place all the ingredients (except the cream) in a 1-liter (1-qt) plastic deli container or other narrow container of similar size. Blend them with an immersion blender and then place in the microwave. Cook on high until the pastry cream looks curdled on top and jiggles when you shake the container, about 6 minutes. Blend the cream again with the immersion blender until smooth, making sure to scrape the sides and bottom of the container as you mix. The hot pastry cream will have the consistency of a thick soup and coat the back of a spoon. If it does not, place the container back in the microwave for 30 seconds and blend again. The pastry cream will continue to thicken as it cools. Cover the surface with plastic wrap and refrigerate.



Assembly

50 g Pistachios

200 g Fresh Raspberries

Run the back of a small offset spatula around the inside of the cake ring to loosen it and remove the cake. Turn the cake upside down on a half sheet pan lined with parchment.

Warm the kirsch syrup until hot. Generously brush the cake with the syrup. Place a cake board or platter on top, lift up the sheet pan and flip the cake over. Remove the sheet pan and soak the other side of the cake generously with the syrup.

Chop 40 grams of the pistachios. Using an offset spatula, spread a thin layer of vanilla cream over the top and around the sides up the cake. While holding the cake off the table with one hand, press the chopped pistachios to the side of the cake until they stick. Layer 175 grams of the raspberries on the top of the cake, leaving the outer 2 centimeter (0.75 in) uncovered. Spread 250 grams of the crème légère into a mound over the raspberries. Using a piping bag with a 1.25-centimeter (0.5-in) open tip, pipe small dollops of cream around the outer edge, then cover the whole center. Sprinkle the top with more chopped pistachios and decorate with whole pistachios and raspberries.

Chef Cheryl Wakerhauser

Pastry chef, restaurateur, and author Cheryl Wakerhauser (a.k.a. Pix), is known for combining bold flavors and textures into small, adorable packages at her 20 year dessert oasis and Portland institution, Pix Pâtisserie. Cheryl trained at the prestigious pâtisserie of MOF Philippe URRACA in Southern France and then moved to Portland, OR, setting up shop first at the local farmer's market, before opening 3 locations of Pix Pâtisserie. Her other love?



Champagne. Over 700 cuvées with a focus on small grower producers are available at the restaurant. The list was awarded World's Best Champagne and Sparkling Wine List every year since the inaugural awards in 2014 by London's World of Fine Wine Magazine. With over 160 types of sherry, the list was also voted one of Wine Enthusiast's Best Sherry Bars in the Nation. Learn your own pastry tricks from her books, *Modern French Pastry* and *Petite Pâtisserie*.



Pix Pâtisserie is a little slice of France that landed in Portland in 2001, offering both innovative and traditional French desserts, chocolates and house made ice creams alongside a plethora of top notch beverages.

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Take-out is currently available as well as a 24-hour vending machine of Pix desserts called Pix-O-Matic!

Learn more at www.pixpatisserie.com