Pistachio Karpatka Cake with Raspberries

czas przygotowania: 110 min

poziom trudności: trudny



A delicious twist on the classic Polish Karpatka cake, featuring two layers of golden, airy choux pastry filled with rich pistachio cream, smooth vanilla custard and fresh raspberries. Crunchy pistachios add texture, while a hint of matcha enhances the filling's delicate green colour. An elegant, indulgent dessert that's perfect for family celebrations and special occasions.

Składniki

For the choux pastry:

- Gellwe Karpatka Cake Mix – 1 pack
- Eggs – 4
- Butter – 125 g
- Water – 250 ml

For the cream filling:

- Milk – 500 ml
- Butter (at room temperature) – 200 g
- Pistachio spread (45–50% pistachio content) – 2 heaped tbsp
- Unsalted pistachios (chopped) – 50 g
- Raspberries – 300 g
- Matcha powder (optional) – 1 tsp

Sposób przygotowania