

Baking mould with plait pattern

en Product information and recipe

Dear Customer

This silicone baking mould is non-stick and very flexible, which makes the finished cake easy to remove.

The silicone baking mould is food-safe, resistant to heat and cold, inherently stable, leak-proof and dishwasher-safe.

It can be used with a baking tray or an oven rack.

Have fun baking!

Your Tchibo Team

Important information

-  $+230^{\circ}\text{C}$
 -15°C The baking mould is suitable for use at temperatures between -15°C and $+230^{\circ}\text{C}$.
-  The baking mould is suitable for use in the oven or freezer. Only use it for its intended purpose! Also refer to the manufacturer's instructions for your oven.
-  **When using the baking mould in the oven, it becomes very hot!** There is a risk of burns. Always use oven gloves or similar protection when handling the hot baking mould.
-  Do not cut any food in the baking mould and do not use any sharp implements in it. This will damage the mould.
-  Do not place the baking mould over naked flames, on hobs or on the base of the oven.
-  The baking mould is suitable for cleaning in the dishwasher. However, do not place it directly over the heating elements.

- Over time, grease may discolour the surface of the baking mould. This is neither harmful to your health nor does it impair the quality or function of the baking mould.
 - Due to the material the baking mould is made of, the baking time can be reduced by up to 20% when using your favourite recipes.
Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.
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Prior to first use

- Clean the baking mould with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects.
 - Afterwards, use a brush to grease the inside of the mould with a neutral cooking oil.
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Use

- Always rinse the baking mould with cold water before filling it.
- Use a brush to lightly grease the inside of the mould with a neutral cooking oil if necessary. Greasing the mould is only necessary ...
... before using it for the first time,
... after cleaning it in the dishwasher,
... when working with grease-free mixtures (such as sponge mixtures) or very heavy or wet batters.
- Remove the rack from the oven and place the mould onto it before filling it. This makes it easier to move.
- Before turning the finished cake out of the mould, allow the baking mould to cool for approx. 10 minutes on the rack. During this time the baked batter will stabilise and a layer of air will develop between the cake and the mould.
- If possible, clean the mould immediately after use while the leftover batter is still easy to remove.

Pistachio cake

Ingredients for the batter

190 g softened butter, 25 g pistachio cream,
215 g icing sugar, 5 eggs (size M),
125 g pistachios, 85 g white chocolate drops,
85 g ground almonds,
3 tsp baking powder (approx. 3/4 sachet),
210 g flour, 1 pinch salt,
100 g Greek yoghurt

Ingredients for the frosting

150 g cream cheese, 50 g softened butter,
80 g icing sugar, a little lemon zest,
chopped pistachios

Preparation

1. Finely chop the pistachios in a food processor. Then mix well with the flour, almonds and baking powder.
2. Preheat the oven to 180 °C top/bottom heat (fan-assisted: 160 °C) and grease the baking mould.
3. Mix the butter, pistachio cream, salt and icing sugar until fluffy, then add the eggs one at a time.
4. Now add the yoghurt and the flour and pistachio mixture and mix vigorously. Then fold in the white chocolate drops.
5. Pour the finished cake batter into the baking mould and smooth it out.
6. Bake in a preheated oven for about 50 to 60 minutes. Use a skewer to check if the cake is baked all the way through.
7. Leave the cake to cool in the baking mould for approx. 30 minutes on a wire rack, then turn it out of the mould.
8. Sieve the icing sugar for the frosting.
9. Whip the butter with the sieved icing sugar until creamy white. Add the cream cheese and lemon zest and stir until everything is well combined.
10. Spread the finished frosting over the cooled pistachio cake. Finally, sprinkle over the chopped pistachios.

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