

Pistachio Mascarpone Cake with Roasted Figs

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/mascarpone-cake-recipe-indian>

Ingredients:

- 5 1/4 tablespoons pistachios
- 5/8 cup powdered sugar
- 4 3/8 tablespoons blanched almonds
- 2 5/8 tablespoons egg yolks
- 4 tablespoons eggs
- 7 5/8 tablespoons egg whites
- 2/3 teaspoon cream of tartar
- 4 tablespoons sugar
- 7 2/3 tablespoons all-purpose flour
- 1 cup heavy cream
- 8 ounces mascarpone cheese
- 1/2 cup powdered sugar
- 12 figs ripe
- 1 tablespoon unsalted butter
- 2 tablespoons honey

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 110 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 100 milligrams
9. Sugar: 27 grams

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