

Citrus, Pistachio and Semolina slice on Sasasunakku.com

For the slice

100 grams (2/3 cup) shelled unsalted pistachios
200 grams butter
160 grams (2/3 cup) caster sugar
1 teaspoon vanilla essence
1 tablespoon orange zest (I used lemon)
2 eggs
60 grams all purpose flour
1 teaspoon baking powder
125ml (1/2 cup) orange juice (blood orange would be nice here, just to be really fancy)
185 grams (1 1/2 cups) fine semolina

Toast the nuts in the oven for 10 minutes, cool and chop quite finely - not a powder but you don't want great chunks either.

Beat the butter and sugar until light and fluffy, about 3 minutes with a handmixer. Add the vanilla, zest and eggs and beat again until light.

Add the flour, baking powder, semolina and chopped pistachios and fold in carefully.

Spread into the tin evenly and bake for 30 minutes or until golden and coming away from the sides a bit.

Cool on a rack for a few minutes and pour over the following syrup.

For the syrup

Mix 250 grams (1 cup) caster sugar and 125ml (1/2 cup) orange juice and bring to the boil. Simmer for a minute and pour over slice.

NB: I found the syrup to be far too much so you could probably halve it unless you want toothache.