

Delightful Raspberry Pistachio Roll: Fresh, Creamy & Irresistible

Delight of a Log with Raspberries and Pistachios: A Fresh & Elegant No-Bake Dessert



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

200 g fresh raspberries
150 g unsalted pistachios (shelled)
200 grams mascarpone
3 eggs
100 grams sugar (granulated)
1 bag vanilla sugar (or 1 tbsp granulated sugar + 1 tsp vanilla extract)
1 teaspoon lemon juice
1 rolled cake (ready-to-go, plain sponge roll)
Some crushed pistachios for decoration

DIRECTIONS

1. Let's create this elegant Raspberry and Pistachio Log:
2. Prepare the : Cake Roll: If your rolled cake requires baking, preheat your oven to 180°C (350°F) and follow its instructions. Otherwise, ensure you have your ready-to-go sponge roll cake prepared and unrolled.
3. Prepare the : Egg Mixture: In a large bowl, beat the 3 eggs with the 100 grams of granulated sugar and 1 bag of vanilla sugar (or 1 tablespoon granulated sugar + 1 teaspoon vanilla extract) until the mixture becomes pale, thick, and foamy. This will take several minutes with an electric mixer.
4. Incorporate : Mascarpone: Gently add the mascarpone to the egg and sugar mixture. Using a spatula or whisk on low speed, gently fold or beat until it is just combined and smooth. Be careful not to overmix, which can break down the mascarpone.
5. Add : Fruit & Flavor: Gently fold in the 200 grams of fresh raspberries and 1 teaspoon of lemon juice into the mascarpone mixture. Mix until you achieve a homogeneous preparation, taking care not to crush the raspberries too much. Then, gently stir in the 150 grams of whole unsalted pistachios.
6. Spread the : Filling: Carefully unroll your ready-to-go cake roll onto a clean surface. Spread the prepared raspberry and pistachio mascarpone filling generously and evenly across its entire surface, leaving a small border at one end if preferred for rolling.
7. Roll and : Chill: Starting from one end, roll the cake tightly with the filling inside. Once rolled, wrap the entire log tightly in plastic wrap to help it hold its

shape. Refrigerate for at least 2 hours, or preferably overnight, to allow the log to set well and the flavors to meld.

8. Garnish and : Serve: Before serving, carefully unwrap the log. Garnish the top generously with the crushed pistachios and arrange a few fresh raspberries for decoration.
9. Slice and : Enjoy: Slice the log into individual portions (about 1-inch thick slices) and serve immediately. Enjoy this delightful and fresh dessert!

SWAPS & NOTES

Rolled Cake: The recipe calls for a ready-to-go rolled cake (sometimes called a sponge roll or Swiss roll cake base).

If you cannot find one, you would need to bake a thin sheet cake and roll it, then unroll it once cooled.

Vanilla Sugar: If you don't have vanilla sugar, simply use 1 tablespoon of regular granulated sugar and add an extra teaspoon of vanilla extract to the egg mixture.

Pistachios: Ensure your pistachios are unsalted.

TIPS FOR SUCCESS

Room Temperature Mascarpone: Ensure your mascarpone is at room temperature for the smoothest, lump-free filling.

Gentle Folding: When incorporating the mascarpone and then the fruit/nuts, use a light hand to keep the mixture airy.

Tight Roll: Roll the cake tightly from one end to ensure the filling is evenly distributed and the log holds its shape.

Thorough Chilling: The chilling time is crucial for the log to firm up and for the flavors to fully develop, making it easier to slice neatly.

