



Persian Lime Pistachio Pound Cake with Blueberry Compote

Ingredients

- 1 1/4 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup [Fustini's Persian Lime olive oil](#)
- 2 tablespoons whole milk
- 2 teaspoons fresh lime juice
- 2 large eggs
- 3/4 cup granulated sugar
- 1 teaspoon lime zest, finely grated
- 4 tablespoons butter, melted and cooled
- 1/2 cup unsalted pistachios, chopped, plus more for garnish
- whipped cream for garnish

Blueberry Compote

- 1 pint fresh blueberries, divided
- 3/4 cup sugar
- 1/4 cup water
- 1/4 cup [Fustini's West Michigan Blueberry balsamic](#)
- 1/2 teaspoon lime zest, finely grated

Directions

Step 1.

Preheat oven to 350 degrees. Line the bottom of an 8 1/2 x 4 1/2- inch loaf pan with parchment paper; butter pan and sides of the pan.

Sift flour, baking powder and salt together in a bowl. In another bowl, whisk together olive oil, milk and lime juice. Set mixtures aside.

Step 2.

Fill a medium saucepan with 2-inches o water and bring to a simmer. In the bowl of an electric mixer, combine eggs, sugar and lime zest. Set bowl over a sauce pan of simmering water and whisk until the egg mixture is warm to the touch, about 2 minutes. Transfer bowl to electric mixer fitted with the whisk attachment. Mix on medium speed until mixture thickens, is pale yellow and forms ribbons when the whisk is lifted 5-6 minutes.

Step 3.

When egg mixture has thickened, slowly drizzle in oil and milk mixture with the machine running. Reduce speed to low, add flour mixture and mix just to ombined. Drizzle in butter and pistachios and mix until just combined.

Step 4.

Pour batter into prepared pan. Bake, rotating pan once after 40 minutes until the top of the cake is golden, the center bounces back when touched and a cake tester inserted in the center comes out clean, about 50 minutes. unmold cake from pan and let cool completely on a wire rack. Serve with Blueberry Compote and whipped cream, garnished with pistachios.

Step 5. Blueberry Compote

In a small saucepan, combine 1 cup of blueberries, sugar, water and balsamic. Bring mixture to a boil and simmer about 5 minutes, until blueberries split and volume has reduced by about one quarter. Fold in remaining blueberries and add lime zest. Allow to cool.