

## **A special birthday cake :) Vrlo posebna rođendanska torta :)**

Kažu da se najbolje prijateljice nađu još u osnovnoj školi, e pa tako je i kod mene. Moja draga J. i ja poznajemo se zapravo još od vrtića tj. od 5. godine života. U tih 18 godina poznanstva prošle smo puno stvari i puno toga naučile, ponekad se i porjeđkale ali uvijek ostale prijateljice. Kako godine idu, sve se manje viđamo ali rođendani su obavezna stvar :) a pogotovo ovaj :) naime, njezin sin je proslavio 1. rođendan :) zabavljali se jesmo, proslavili jesmo i pojeli tortu jesmo :D u nastavku slijede slike i recept za Franovu čokoladno vođnu prvu torticu :)

They say that you find your best friend in the first grade, and something like that happened to me. My Dear J. and I know each other from the kindergarten, from the 5th year of our lives. Through the years we had great moments, we had bad moments but we always stay very good friends. As the years go by, we see each other not so often but birthdays are a standard get together :) And especially this one we celebrated last week. It was the 1st birth of her son :) We had fun, we celebrated and we ate the cake :) here is the recipe and the pictures of Fran's first birthday cake :)



Fran's Bumba Birthday cake :))

Sastojci:

Ingredients :

**Biskvit:**

**Cake:**

5 jaja

5 eggs

120 g še?era

120 g sugar

1 vanilin še?er

1 vanilla sugar

prstohvat soli

pinch of salt

120 g brašna

120 g flour

1 žli?ica praška za pecivo  
30 g kakaa

1 tsp baking powder  
30 g of cocoa

**Crni Mousse:**

**Black Mousse:**

160 g mlije?ne ?okolade

160 g milk chocolate

150 ml slatkog vrhnja

150 ml cream

1 jaje

1 egg

1 ?ajna žli?ica vode

1 tsp water

200 g malina

200 g raspberries

200 g breskve

200 g peaches

1 kg fondana

1 kg fondant

3 žlice marmelade

3 tbs jam



**Za biskvit** : jaja, še?er, vanilin še?er, malo soli pjenasto izmiksati dok ne postane bijela pjena te u

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to laganim pokretima rukom umiješati prosijano brašno i prašak za pecivo i kakao. Peći 20 minuta u kalupu od 26 cm na temperaturi od 180 stupnjeva. **I sve to 2 puta!!**

**For the cake** : eggs, sugar, vanilla sugar and a pinch of salt mix until it becomes a white foam and then gently fold in with a wooden spoon sifted flour with the baking powder and cocoa powder. Bake it in a 26 cm round mold for 20 minutes on 180 degrees. **And do all that twice!**

**Za mousse** : čokoladu rastopiti na pari, dodati joj jaje i čajnu žlicu vode i tući mikserom dok ne postane pjenasto. Zatim odmaknuti sa vatre i dalje tući dok se ne ohladi. Ako stavite u posudu sa hladnom vodom brže će se ohladiti! Slatko vrhnje istući u šlag i dodati ga zajedno sa rumom čokoladi.

**For the mouss** : Melt the chocolate on a steam bath, add the egg and the tsp of water and mix until it becomes fluffy. Remove from the heat and put the hot bowl in a bowl of cold water and mix until it gets cold. Mix the cream and together with the rum add it to the chocolate.





**Sastavljanje torte** : sa biskvita ukloniti mrvice i ako treba malo ga zarezati a bude ravan te ga

postaviti na pladanj. Oko njega postaviti kalup u kojem se pekao da nam moussa ne izlazi van. Staviti jedan dio moussa na biskvit i gore poslagati nasjeckano voće pa pokriti drugim dijelom moussa i staviti drugi biskvit. Najbolje ga je ostaviti preko noći u hladnjaku da se dobro stisne. Drugi dan premazati ga pekmezom i ukrasiti fondanom.

**Assembling the cake** : remove all the crumbs from the cake and trim it if it is uneven and put it on the platter. Put one part of the mousse on the cake, cover it with chopped fruit and add another layer of the mousse and the other cake. Leave it in the fridge for the night and then cover it with jam and decorate it with fondant with as you wish :)



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Little people and me :)





The big birthday boy :)



The big birthday boy :)





And another little girl, Lea that is 4 month old and me :))

Nije me bilo duže vrijeme, imam puno posla na poslu :D od sutra sam 2 tjedna sama kod ku?e i imam par projekata koje želim ostvariti :) Tako da o?ekujte postove :) i planiram mali giveaway tako da pomno me pratite drugi tjedan :)

It's been a long time since i made a food post because i have a lot of work to do at my workplace :D From tomorow on i'm home alone for 2 weeks so i have some food plans on my mind an i'll share them with you in the next 2 weeks. And I'm also planning a little giveaway so stay tuned :)

Have a wonderful weekend :)

Ugodan vikend svima :))



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