?izi Cheese cake :)

Uuuuuu prošlo je puno od posljednjeg posta, naravno opet zbog pomankanja vremena.... al eto, vra?am se sa ne?im neodoljivim! Gledaju?i stotine razli?itih cheese cake iliti torte od sira recepata morala sam izmiksati jedan svoj! Ovaj je brz, jednostavan, i nakon maalo strpljenja okusom neodoljiv! Kolege su ga obožavale, uku?ani su ga obožavali, i najvažnije moj dragi ju je obožavao :) misija ispunjena :) savršeni i brzi ?izi Cheese cake :))

It's been a really long time since my last post, of course because of lack of time ... but, I'm back and I bring you something delicious! Looking at hundred other recipes in the sea of cheese cakes i thought i could make one myself! This one is quick, easy to make and the taste of it is amazing! Friend at work loved it, my family loved i and the most important my darling loved it :) the mission is fulfilled :) quick and perfect ?izi Cheese cake :))

Justcakegirl

Podloga :

270 g keksa sa okusom vanilije

100 g maslaca

Cheese krema :

500 g svježeg sira

400 ml tu?enog slatkog vrhnja

sok 1 limuna

15 g želatine

Šumski preljev :

450 g šumskog vo?a (u mom slu?aju smrznutog)

100 g še?era

15 g gustina

The bottom :

270 g cookies with vanilla taste

100 g butter

Cheese cream :

500 g fresh cheese

400 cream

Juice from 1 lemon

15 g gelatin

Sweet forest dressing :

450 g forest fruit (in my case frozen)

100 g sugar

15 g cornstarch

1. Keksi?e staviti u vre?icu za zamrzavanje i samljeti ih . Dodati im otopljeni maslac i sve lijepo rasporediti na dno kalupa (20 cm) i staviti u friz da se stegne.

1. Put the cookies in a blender or crush them in a bag with a roller. Add melted butter and make the bottom of the cake in a 20 cm (about 8 inches) cake frame and put it in the fridge to cool.

2. Slatko vrhnje izmiksati u šlag, a svježi sir pomiješati sa limunovim sokom. Želatinu otopiti u par žlica tople i dodati siru te sve skupa sjediniti u finu ?izi-smjesu !

2. Mix the cream and combine it with the lemon juice and the cheese. Melt the gelatin in 4 tablespoons hot water and put it in the mix!

3. Od vo?a ostaviti malo bobica za ukrašavanje kasnije(ja sam ostavila ribizl i borovnice) te ostatak skupa sa še?erom i gustinom kuhati dok ne zavri, dok ispusti dosta soka te nakon toga maknuti s vatre i pustiti da se mal?ice zagusti!

3. Separate a few fruits from the bunch to decorate later (i separated blueberries and currant) and boil the rest of the fruit with the sugar and cornstarch. Let it cook a little bit until all the juices from the fruits are dropped and let it cool!

4. Podlogu od keksi?a lagano premazati šumskim preljevom i na to dodati pola smjese od sira.

Opet malo premazati preljevom (u mom slu?aju jagodama) te dodati ostatak smjese i završti, pogodite sad, opet šumskim preljevom :) Ostaviti u frizu najmanje 4 sata, izvaditi iz kalupa i ukrasiti i spremna je za njupanjeee :))))

4. Smear the cookie bottom with the forest dressing and add the half of the cheese mix. Then again smear a little bit of the dressing and add the rest of the cheese cream. And at the end smear the rest of the forest dressing on the top and let it cool in the fridge for at least 4 hours! Then take it out from the frame and decorate an eaaaat :)))))

Justcakegirl

Yummmmmyyyy ;)))))

Bon apetit :)

Tihana