

?izkejk za 20minuta :) / 20 minutes cheesecake

For english please scroll down.

Da. Za ovo mi je trebalo samo 20 minuta! Ne vjerujete? Evo dokaza. Podloga od keksi, krema od sira i slatkog vrhnja za šlag i zrele kupine na to :) i to je to! Bez želatine, bez pečenja, ma može i bez hlačenja :) a kombinacija je zadovoljila čak i moju mamu - što znači da je odlično!

Evo recepta :)



Sastojci (za kalup od 20 cm) :

180 g keksi sa punjenjem (oreo, moto, hit)

40 g maslaca

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300 ml vrhnja za šlag
200 g krem sira
kupine
šećer u prahu za ukras



Kekse samljati u sitno i povezati sa maslacem koji ste otopili u mikrovalnoj pećnici. Na tanjur za posluživanje staviti kalup bez dna i utisnuti kekse spojene sa maslacem. Dosta su podatne pa ćete ih lijepo moći utisnuti.

Miksati vrhnje za šlag i kada je do pola vrsto umiksati krem sir. Nastaviti miksati do željene vrstoće tj. dok ne vidite da je dovoljno vrsto za puniti.

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Napuniti vrešicu za ukrašavanje ili za zamrzavanje i odrezati vrh (ja am koristila Wiltonov 6B nastavak) pa puniti kalup kao na slici.

Na kraju utisnuti kupine u kremu. Nožem lagano odvojiti kremu od kalupa i maknuti ga.

Posipati šećerom u prahu i poslužiti! Možete ga i malo ostaviti u hladnjaku da odstoji al po meni to nije potrebno!

I to je to :)



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This cheesecake took me only 20 minutes to make!

Ingredients:

180 g filled cookies (oreos)
40 g butter
300 ml whipping cream
200 g cream cheese
blackberries
icing sugar

Preparation:

Grind the cookies and combine them with the butter. On the serving plate prepare a 20 cm cake mold without the bottom part. Press in the cookie and butter mixture to cover the bottom. Mix the whipping cream until half firm and then add the cheese. Mix them well together until they are firm

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enough to make the cake.

Fill a pastry bag and cut the bottom of (or use a Wilton 6B tip) and fill the prepared cake base.

Press gently the blackberries onto the cream. Remove the cake mold and dust with icing sugar.

You can leave it in the fridge for a while but you can also serve it immediatly.

20 minutes sharp :)



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Planirate ga isprobat?

Will you try it?

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