

An evil twin sister? Is it possible?!

Da li svaka dobra strana ima svoju zlu stranu? Mislim da je moja zlo?esta strana izašla na vidjelo prošli tjedan.... Prije dva tjedn apredstavila sam vam ovu prekrasnu [Tortu iz Snova](#) i od tada ju ne mogu izbiti iz glave... znala sam da ?e nešto slijediti i mu?ilo me to i eto....tu je, zlo?esta sestra blizanka koja u sebi ima 3 vrste ?okolade i spremna je da zavlada vašim srcima :)

Does every good side have an evil twin sister? I think that i showed my evil side last week.... Two week ago i showed you this [Dream Cake](#) and from then on i can't stop thinking about it! I knew i must do something and belive me, I did! So here it is, the evil twin sister witch has 3 types of chocolate inside and it is ready to seduce you!



This week



Last week

Sastojci: Ingredients :

Biskvit: Cake:

| | |
|----------------------------|---------------------|
| 3 jaja | 3 eggs |
| 100 g še?era | 100 g sugar |
| 1 vanilin še?er | 1 vanilla sugar |
| prstohvat soli | pinch of salt |
| 100 g brašna | 100 g flour |
| 1 žli?ica praška za pecivo | 1 tsp baking powder |

Bijeli Mousse: White Mousse:

| | |
|-----------------------|-----------------------|
| 160 g bijele ?okolade | 160 g white chocolate |
| 150 ml slatkog vrhnja | 150 ml cream |
| 1 jaje | 1 egg |
| 1 ?ajna žli?ica vode | 1 tsp water |
| 2 žlice ruma | 2 tbs rum |

Crni Mousse: Black Mousse:

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160 g mlije?ne ?okolade

160 g milk chocolate

150 ml slatkog vrhnja

150 ml cream

1 jaje

1 egg

1 ?ajna ?li?ica vode

1 tsp water

2 ?lice ruma

2 tbs rum

Dekoracija:

Decoration:

250 g tamne ?okolade

250 g dark chocolate

2 ?lice ulja

2 tbs oil

8 ve?ih jagoda

8 bigger strawberries



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. Peži 20 minuta u kalupu od 20 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. Bake it in a 20 cm round mold for 20 minutes on 180 degrees. **And do all that twice!**

Za moussove : čokoladu rastopiti na pari, dodati joj jaje i čajnu žlicu vode i tuži mikserom dok ne postane pjenasto. Zatim odmaknuti sa vatre i dalje tuži dok se ne ohladi. Ako stavite u posudu sa hladnom vodom brže će se ohladiti! Slatko vrhnje istuži u šlag i dodati ga zajedno sa rumom čokoladi. To napraviti dva puta, posebno sa bijelom i posebno sa mliječnom čokoladom.

For the mousses : 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. Do that twice, once with the white and once with the milk 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 mouse ne izlazi van. Prvo staviti bijeli mouse, poravnati i staviti u frižider. U međuvremenu napraviti mliječni mousse i premazati ga preko bijelog te na to staviti drugi biskvit pa na par sati u frižider.

Assembling the cake : remove all the crumbs from the cake and trim it if it is uneven and put it

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on the platter. Put the mold that it was baked in around the cake and out the white mousse on it and then put it in the fridge. In the meantime make the milk chocolate mousse and put it on the white one. Then put the other cake on the top and leave it in the fridge for a few hours!

Za dekoraciju : rastopiti na pari 200 g tamne čokolade i dodati dvije žlice ulja te sve lijepo sjediniti u glatku smjesu. Isto tako u tom procesu odvojiti malo čokolade i umočiti jagode. Ostalih 50 g naribati za ukrašavanje. Preliti preko torte, smjestiti jagode te ukrasiti naribanom čokoladom.

For the decoration : melt 200 g of dark chocolate and add the oil and combine well. Take away a bit of the melted chocolate soak in the strawberries. Pour it over the cake, put the strawberries in place and add 50 g of grated chocolate.

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Eto :) recept je tu a na vama je da vas i ova ljepotica zavede. Samo da napomenem, torta je bila za ro?endan najbolje frizerke na svijetu ;)

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So here it is :) the recipe is here and the time came that this beauty seduces you. I just have to say that the cake was for the birthday of the best hair dresser I ever had :)



Moram vam pokazati da su ovdje u mojem vrtu **jagode crvene** , sad još ?ekam **kupine** i **maline** pa **ribiz** i **šljive** i **jabuke** i **kruške** itd :)

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I have to show you that the **strawberries are red** in my garden, now i just have to wait for the **blackberries** and the **raspberries**, and the **red currant**, and the **plums** and also the **apples** and the **pears**.

Have a nice week :))

