

Limun tortica ;) Lemon cake :)

Sunny whether outside kod nas pa smo otišli do grada na subotnju kavu, svaki sa svojim društvom ali i sa traženjem ideje za vikend torticu :) Kroz glavu su mi prolazile raznorazne ideje ali sve su nekako povezan sa čokoladom koje je bilo i previše u zadnjih mjesec danas. Pa sam se odlučila na LIMUN :) Limun je gotovo sinonim za vitamin C. U sezonama gripe i prehlade svakako je dobro učestalo konzumirati limun kako bi doprinijeli jačanju otpornosti našeg organizma. Kad kupujete limun pripazite na boju i težinu limuna. Birajte limune koji su žućkaste boje i koji su teži. Ako su teži znači da im je kora tanja i da su puni vitamina i soka, a ako su lagani imaju debelu koru i znaju biti dosta suhi. Ja sam ga ukomponirala sa običnim biskvitom da sam okus kreme dočuo do izražaja a ispalo je super :) im je moj brat tražio repete ;) **Imala sam i društvo praveći tortu :) U posjetu je došla Persa sa bloga [Beauty and Sweets](#) i fotkala izradu torte ;) Šalica čaja, malo razgovora i odlična zabava i popodne je prošlo u trenu :)**

Sunny whether outside so we went in the city to get some saturday morning coffee and searching for ideas for a weekend cake :) I had so many ideas in my head and many of them were combined with chocolate but then I thought i had so many chocolate recipes in the past month i had to do something else :) And then I found LEMONS :) So i decided to make a lemon cake :) **I also had some company making the cake :) Persa from the blog [Beauty and Sweets](#) was visiting and made some beautiful pictures of how I made the cake! :)**

Just Cake The Cupcake

Life is uncertain, eat dessert first!
<http://www.justcakegirl.com>



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Sastojci :

Ingredients:

Biskvit:

Cake:

4 jaja

4 eggs

120 g šećera

120 g sugar

korica 2 limuna

zest of 2 lemons

120 g brašna

120 g flour

1 žličica praška za pecivo

1 tsp baking powder

Krema od limuna:

Lemon Curd:

2 jaja

2

eggs

100 g

šećera

100 g sugar

50 ml soka od

limuna

50 ml lemon juice

korica 1

limuna

1 lemon zest

2 žlice

maslaca

2 tablespoons of butter

2 dcl vrhnja za
šlag

2 dcl cream

15 g želatine

15 g gellatine

malo vode

water

+ 2 dcl vrhnja za šlag za ukrašavanje

+ 2dcl cream for decorating

limuni za ukrašavanje

lemons for decorating

Biskvit :

Zagrijati pećnicu

na 180 stupnjeva. Izmiksati jaja sa šećerom, izmiksati dosta jako da postanu ve-
bijela pjena tj. da se sav šećer otopi. Brašno i prašak za pecivo prosijati i lagano dodati kremi jaja i
šećera. Sve lagano izmiješati ručnom
mješalicom da ostane lagano. Na dno kalupa promjera 20 cm staviti papir za
pečenje i NE mazati strane nego samo prelići kremu u to i 2-3 puta snažno
kalupom lupiti o radnu površinu da mjehurići izađu. Peći oko 20 minuta, tj.
provjeriti vaskalicom. Izvaditi iz pećnice, ostaviti 5 minuta da se ohladi i
nožem odvojiti od rubova, izvaditi iz kalupa i ohladiti do kraja.

Cake:

Preheat oven to 180 degrees.

Whip

the eggs with sugar very much, to become a white foam so all the sugar
dissolves. Flour
and baking powder sift and gently add to the eggs.

Stir all

gently with a whisk. At

the bottom of the pan diameter 20 cm stick the baking sheet, pour the cream into it, and hit a powerful cutter on the desktop to the bubbles come out.

Bake for

about 20 minutes, or check with a toothpick. Remove from oven, leave for 5 minutes to cool and separate from the knife edges, remove from the pan and cool completely.

Krema od limuna :

Izmiksati jaja i

še?er na isti na?in kao i u biskvitu i dodati sok od limuna i korice. Na parnoj kupki kuhati oko 10 minuta dok ne postigne konzistenciju džema i maknuti sa kupke te u vru?u kremu dodati maslac i izmiješati da se rastopi. Vru?u kremu ohladiti u kupki hladne vode, i u to umiješati izmiksani šlag. Želatinu preliti vodom da nabubri, rastopiti na vatri i uliti u kremu.

Lemon cream:

Whip

eggs and sugar in the same manner as in cake and add lemon juice and zest.

On

the steam bath cook about 10 minutes until it reaches the consistency of jam and remove from the bath in the hot cream and add butter and stir to dissolve.

Cool

the hot cream in a bath of cold water, and add whipped cream.

Put in

refrigerator until cake assembly. Melt the gellatine and pour in the cream.

Sastavljanje torte:

Prerezati biskvit na dva dijela i namo?iti malo kombinacijom limunovog soka i vode. Staviti jedan biskvit na pladanj za poslu?ivanje i oko njega obru? od torte. Filati kremom od limuna, ali ostaviti 2-3 ?lice kreme da se kasnije napravi ?lag za ukras. Prekriti drugim biskvitom i pustiti u hladnjaku da se stisne nekih sat vremena.

U me?vremenu kremu koju ste ostavili od filanja izmiksati sa preostalim slatkim vrhnjem za ?lag. Ukoliko bi ?eljeli malo ljepšu boju od koje ste dobili kod miksiranja mo?ete dodati par kapi ?ute boje za kola?e :)

Assembling the cake:

Cake

cut in half and put the rim of the mold in which you have baked the cake around it and fill with the cream. Leave 2-3 tbs of cream for the decorating. When filled with cream put the second half of the cream on the cake and put in the fridge for 1 hour. In the meantime whip the rest of the cream with the 2 dcl cream and add a bit of yellow food coloring for the better effect. Decorate as you wish but with lemons :) I made ruffles around the cake and cut the lemons in half and put them on the cake.

And done :)

Ukrasiti po ?elji ali obavezno limunima :)

**Ja sam ukra?avala nastavkom za ra?enje cvijetnih latica tehnikom "ruffle" tj. volan?i?i :)
Moram se jo? malo ispraksirati ali jako mi se svi?a finalni izgled :)**

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Puno, puno hvala Persi sa bloga [Beauty and Sweets](#) na ugodnom društvu i na prekrasnim fotkicama :)

Big thanks to Persa from the blog [Beauty and Sweets](#) for a great afternoon and amazing pictures :)

Evo opet jedna pjesmica koja me zaokupila prošli tjedan ;) Slušam ju deset puta na dan :)

And here is another song that I've been listening for the past week over and over again :)

