My winning cake :) moja pobjedni?ka torta :))

Prošli tjedan, ali i cijeli vikend bio je buran :) ali u dobrom smislu!! Prije otprilike 2 tjedna u našim regionalnim novinama pojavio se ?lanak o 1. festivalu torti u Varaždinu pod nazivom "An?eoski okusi". Bilo je to natjecanje profesionalaca u petak, i natjecanje amatera u nedelju! Pošto još nisam profesionalac (hehe) prijavila sam se u kategoriji amatera :) jedini uvijet bio je taj da se torta sastoji od tradicionalnih namirnica našeg kraja a to je zna?ilo ništa egzoti?no nego više tradicionalno! Promijenila sam svoj plan valjda deset puta dok nisam zaklju?ila da bi bilo dobro da upotrijebim lješnjake koji rastu našem vo?njaku! Pošto je ovo moje prvo natjecanje moj strah je bio taj da sam možda premlada pa da nemam dovoljno iskustva tako da sam i ja na kraju ostala vrlo iznena?ena osvojivši 4. mjesto u konkurenciji od 15 torti koje su spremale po meni vrlo iskusne slasti?arke! Pa evo, ovo je moja pobjedni?ka "Lješnjak rapsodija" :))))) recept ?e za koji dan, zasad samo slikice :)

Last week and the whole weekend was a mess! But in a good way! Two weeks ago there was an article in our local newspaper about the 1. cake festival in our town Varaždin and it was called " Angelic Flavors" ! It was a competition on a first day for professional bakers and on the last day for

the amateur bakers! Since I'm not a professional (yet!!) i singed for the amateur competition! The only condition was that the cake was made out of traditional ingredients found in our region so nothing exotic! I've changed my plan a thousand times until i decided i wanted to use hazelnuts that growth in our back yard! Since this was my first competition i was a little bit scared because i am young and maybe not experienced so much as the other contestants, but in the end i was pleasantly surprised because i won the 4th place out of 15 cakes that in my opinion were made by very experienced cake makers! So meet my winning cake " The Hazelnut Rhapsody" ! The recipe will be here in a few days for now just pictures :)

The contest banner

Before the last touch of hazelnuts :)

Beautifull :)

The end result :)

And the inside :)

Torta je bila : ?okoladni biskvit, ganache krema od tamne ?okolade, krema od lješnjaka, pa opet ganache krema, pa opet ?okoladni biskvit i završena dekoracijom od kreme od lješnjaka i ?okoladnih ukrasa :)

The cake inside : chocolate cake, dark chocolate ganache, hazelnut cream , then again the ganache, and the chocolate cake and finished up with the chocolate and hazelnut decorations :)

And now my competitors :)

A sad moja konkurencija :)

Vujinić Marija

The winning cake

Pavetić Sunčica

My personal favorite :)

Gužvinec Tamara

darić Andrijana

Here are some professional cakes, they were there for 4 days so they look a little bit bad on the

photos but live they were fantastic :)

Evo nekoliko profesionalnih torti koje su bile tamo 4 dana pa na slikama izgledaju malo potišteno ali bile su predivne :)

Silvia Cafe

Jasmin Kujundžić

And my cake exposed on the competition :)

I moja torta izložena :)

Nadam se da da vam se slike svi?aju, meni je ovo bilo predivno iskustvo i svavako ?u se prijaviti i sljede?u godinu!

I hope you like the pictures, this was a wonderful experience and i will definatly sign up for next year's

challange :)

Love,

Tihana