

... ?okoladna torta ...



Nakon napornog radnog dana morala sam malo odlutati u ?aroban svijet interneta, blogova, kola?a i ?okolade...moj ?aroban svijet. Zato sam s vama željela podijeliti ovaj recept. ?okoladna torta je vrh popularnosti postigla krajem 19. stolje?a i sve do danas je ostala svojevrsni klasik. Ima ih raznih, od onih klasi?nih do punjenih, sa vo?em, sa kremama ali jedna jedina ?e uvijek ostati "ona prava" obi?na ?okoladna torta. Da citiram Johna Q. Tulliusa "Devet od deset ljudi vole ?okoladu. Deseta osoba uvijek laže." Ajmo do recepta :

BISKVIT

170 g. ?okolade za kuhanje sa najmanje 70 % kaka

80 g. maslaca

4 jaja

100 g. še?era

30 g. brašna

prstohvat soli

PRIPREMA

1. Za okrugli oblik promjera 24 cm 2. Zagrijte pe?nicu na 180 stupnjeva, premažite oblik za pe?enje a dno obložite papirom za pe?enje. 3. Izlomite ?okoladu na komadi?e pa je sa maslacem rastopite

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

u posudi uronjenoj u vruću vodu. Ostavite da se malo ohladi. Mikserom ili pjenjačom u velikoj posudi pjenasto istucite jaja, šećer i sol da dobijete kremu. 4. Dodajte čokoladu s maslacem i lagano umiješajte velikom pjenjačom. Na njih prosijte brašno pa ga umiješajte u tijesto. 5. Stavite tijesto u oblik i poravnajte ga. Pecite u prethodno zagrijanoj pećnici 15 – 20 minuta da površina postane vrsta i gipka. Izvadite kolač iz pećnice i ostavite u obliku na rešetki da se ohladi. 6. Izrežite tortu na kriške i ukasite po želji :) u slast :) Umjesto brašna možete i staviti 30 g. samljevenih badema pa će kolač biti još ukusniji. Uživajte sa tortom :)



After a hard working day i had to take a trip to the magic world of internet, blogs, cakes and chocolate... my magic world. That's why i wanted to share with you this recipe. Chocolate cake had her biggest popularity in the end of 19th century and all until today stayed a classic who people all around the world like. There are various kinds of the chocolate cake, from the classic ones all until the ones filled with fruit and various creams. Today I am sharing with you a classical chocolate cake and i also want to share a quote by John Q. Tullius " Nine from ten people like chocolate. The tenth person always lies. " Lets go to the recipe :

INGREDIENTS
170 g. chocolate with at least 70 % cocoa
80 g. butter
4 eggs
100 g. sugar
30 g. flour
A little bit of salt

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>



1. Warm up the oven up to 180 °C. Crush the chocolate into pieces and all together with the butter melt it in a small bowl which is in a bigger bowl filled with hot water. When it is melted leave it to cool a little bit. Take another big bowl and mix eggs, sugar and salt so it becomes a light cream. 3. Add chocolate with butter to it and mix it all together, but not too strong. Then add the flour. 4. Put it all together in a 24 cm cake mold and put it in a preheated oven. Let it bake for 15-20 minutes until the surface becomes firm and flexible. Take it out of the mold and let it cool. Serve it with a little bit of cream and some almonds.

And a little tip : Instead of the flour you can use the same amount of ground almonds and make the cake taste a little bit different!

Enjoy with the cake :)