

With March there come strawberries :)

Ovih dana sam u jednom letku ugledala vrlo primamljivu reklamu za jagode :) i naravno :) moj slastičarski um je radio sto na sat izmišljeju?i razne kombinacije sa jagodama! Htjela sam napraviti nešto jednostavno, što je brzo gotovo i ne zahtijeva prevelike slastičarske vještine jer sam nešto lijena ovih dana :) Vjerojatno zbog vremena, jer ono samo nezna šta bi...u jednom trenu sija sunce za 10 minuta ve? pada snijeg....e pa ja sam odlučila bojkotirati ovo vrijeme i lansirati sebe i obitelj ravno u proljeće :) sa ovom ljetnom pitom od jagoda i vanilije koja je napravljena po receptu [Tamare za pitu sa borovnicama samo malim izmjenama](#) (sorry, zaboravila sam prije ;)):

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These days, I saw in a flyer in a very attractive advertisement for strawberries:) And of course:) my confectionery mind was working hundred miles an hour thinking of various combinations with strawberries! I wanted to do something simple, almost as fast and does not require too much

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confectionery skills because I'm a little lazy these days:)) Probably because of the time, because it just what it wants in an instant, the sun shines for 10 minutes and then it's snowing Well I have decided to boycott this time, and launch myself and my family right into spring:) with this gentle summer strawberry and vanilla pie that was made upon the recipe from [Tamara from her Blueberry pie](#) :) :)



Sastojci :

Za tijesto :

250 g brašna

125 g maslaca

pola mahune vanilije

2 žutanjka

naribana korica pola limuna

100 g šećera

prstohvat soli

2 žlice hladnog mlijeka

Premaz od džema:

50 g džema od šljive

2 žlice ruma

Za kremu :

500 ml mlijeka

1 puding od vanilije

1 jaje

3 žlice šećera

250 g jagoda

Ukras:

250 g jagoda

250 ml vrhnja za šlag



Priprema:

1. Kremasto izmiksajte maslac sa šećerom i solju pa dodajte brašno, sjemenke iz pola mahune vanilije, limunovu koricu i žutanjke. Izmješajte-dobit ćete mrvičasto tijesto. Dodajte mlijeko i formirajte kuglu od tijesta. Nemojte previše mijesiti tijesto, potrebno je što manje rukovati njime, jer će u suprotnome biti elastično i žilavo kad se speće. Zamotajte u plastičnu foliju i ostavite u hladnjaku na 1 sat.

2. Pećnicu ugrijte na 180.

3. Tijesto narežite na ploške debljine oko pola cm i slažite ih unamašćen kalup za pite, spajajući ih, poput puzzli-utisnite tijesto u kalup i rubove. Ispikajte ga vilicom i pecite 15-ak minuta pa izvadite da se ohladi.



4. U međuvremenu napravite kremu od vanilije-puding razmutite sa 6 žlica mlijeka i šećerom, a ostatak mlijeka zakuhajte. Kad je zakuhalo, dodajte razmućen puding, razmućeno jaje. Kuhajte kratko na laganoj vatri, miješajući, dok ne zgusne.

5. Na laganoj vatri zagrijati džem i rum dok ne postane lijepa krema za razmazivanje.

6. Na gotovo tijesto staviti premaz od džema, na to tanko nasjeckane jagode a na jagode lagano istresti puding od vanilije i pažljivo remazati. Staviti u hladnjak na 1 sat da se ohladi!

7. Na kraju ukrasiti jagodama i šlagom po želji :)

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Ingredients:

For the dough:

250 g flour
125 g butter
half a vanilla pod
2 egg yolgs
grated half lemon
100 g sugar
pinch of salt
2 tbsp cold milk

For the jam filling:

50 g of plum jam

2 tbs of rum

For the filling:

500 ml milk

1 vanilla pudding

1 egg yalg

3 tablespoons sugar

1 flat tablespoon density

250 g strawberries

Decoration:

250 g strawberries

250 ml whipped cream

1. Mix the butter with the sugar and salt than add flour, half vanilla beam, lemon zest and egg yolgs! Mix it and than add milk and make a dough ball. Put it in transparent foil and put it in the fridge for an hour!

2. Preheat the oven to 180 degrees.

3. Roll the dough in a circle and cut pieces about 1 cm thick and put it in a tart mold like puzzle pieces. Make holes with a fork in it and bake it for about 15 minutes.

4. In the meantime make the vanilla filling - make the vanilla pudding as it says on the package and cook it slowly on small heat, than put the egg yolg. Mix it until it goes thick.

5. On low heat warm jam and rum until it becomes a nice cream smearing.

6. Coat the dough wit the jam smearing and put thinly chopped strawberries on the jam. Smear carefully the pudding on the strawberries. Put in refrigerator for 1 hour to cool down!

7. Finally garnish strawberries and whipped cream as desired:)

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Evo :)) malo sam se lansirala u proljeće, barem do nestanka ove pite :) Veselim se jer ovaj vikend putujem u Rijeku na karneval tako da o'ekujte brdo slika kad se vratim :)

Here it is :) i was in spring a little bit, but just until this pie dissapeard :) I'm loking forward to this weekend because i'm traveling to Rijeka to carnival so expect many, many photos when I come back :)

Kisses,

Tihana :)

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