

Chocolate Fondant - ?okoladni fondan

Ovih dana vrijeme je katastrofa.....kiša pada ve? skoro 1 tjedan i nema sunca na vidiku.....ne volim kišu, nekako sam depresivna onda...a uz lošu situaciju na poslu kako da ona budem dobre volje? Eto kako, uz dragu osobu koja me svojim optimizmom diže i iz najteže situacije i kola?ima :) Ovo prvo imam svaki dan a ovo drugo kako stignem! Tako je ovog puta prigoda bila ro?endan prijatelji?inog de?ka ali stvar nije u torti ve? u ?okoladnom fondanu koji sam prvi puta radila i oduševila se jednostavnim postupkom i super završnim izgledom! Sama torta je ista kao i [Hello Kitty](#) a evo i recepta za fondan :)

These days the weather is terrible...it rains now for almost one week and there is no sun anywhere...i don't like rain, I'm kinda depressed and with the bad situation at the workplace how can i be in a better mood? Here is how, with the optimistic from my love that gets me from the lowest place to a better one, and with cakes :) The first one I have every day, but the cakes when i find time for it! So the occasion this time was the birthday from my friend's boyfriend and the thing isn't only in the cake then the thing that covers it - Chocolate fondant! Imade it for the first time and was amazed with the simplicity of the making and the end result! The cake itself was tthe same as in the [Hello Kitty](#) cake i made on the beginning of the month!



The finished cake

Sastojci:

350g čokolade

125 g tekuće glukoze

2 bjelanjka

800 g šećera u prahu

1. Nemate tekuću glukozu? Uzmite 150 g fruktoze (voćni šećer) i zagrijte ga sa 2 jušne žlice vode dok ne postane sirup – to je zamjena za tekuću glukozu! :)
2. Čokoladu i glukozu staviti na da se otope na pari, promiješati tu i tamo da postane glatko. Maknuti sa vatre i pustiti da se malo ohladi, ali ne previše.
3. Od bjelanjaka izmiksati vrstu snijeg. U veću posudu staviti snijeg i mješavinu čokolade i glukoze sa 3 jušne žlice šećera u prahu.
4. Dodavati šećer malo po malo u mješavinu i mijesiti dok ne dobite željenu strukturu!

Može se upotrijebiti odmah, ili čuvati u plastičnoj foliji na sobnoj temperaturi oko 2 tjedna. Ako se čuva u hladnjaku prije pripreme malo ga staviti u mikrovalnu da se otopi ali samo na 10-15 sekundi!

Ja sam sa njime pokrila tortu promjera 26 cm, i još mi je ostalo!

Jedina opaska je bila da sam ga ja malo predebelo izvaljala pa mi se potrgao malo na nekim mjestima, tako da je najbolje da se tanko izvalja. Tortu prije nanošenja premazati pekmezom ili buttercreamom da se fondan bolje primi! Isto tako je odlična za izrezivanje različitih figurica :)

Nadam se da će drugi puta ispasti bolje :) praksa čini majstora :)

Recept iz knjige "Best-ever book of chocolate" :)



Rolled fondant

Ingredients:

350 g chocolate

125 ml liquid glucose

2 egg whites

800 g icing sugar

1. Put the chocolate and the glucose in a heatproof bowl. Place over a pan of barely simmering water and melt, stirring occasionally until smooth. Remove the bowl from the heat and cool slightly.
2. In a grease-free bowl, whisk the egg whites with a hand held electric mixer until soft peaks form, then stir into the chocolate mixture with 3 tablespoons of the icing sugar!
3. Continue to beat the fondant, gradually adding enough of the remaining icing sugar to make a stiff paste. Wrap in cling film if not using immediately.

I cover an 12 inch cake with it, the only thing is that you have to roll it very thin because it can brake on the sides of the cake, but you can fix that!

The recipe is from the "Best-ever book of chocolate"



Inside of the cake- chocolate - nut cream and bananas :)



The finished cake - the letters made with regular fondant

Nadam se da vam se svi?a :)

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

Hope you like it :)))

P.s. Kupila sam knjigu 500 najboljih keksi na svijetu tako da opekujte brdo keksi? a u skorije vrijeme :)

P.s. I bought a book with 500 best recipes for cookies so expect many, many cookies in the future!

Annnnd i made myself happy today with a new parfume Moschino CandC I love love :) And i love it!!!

What is your favorite parfume?



lilii obradovala sam se danas novim parfemom Moschino I Love Love :)))

Koji je vaš najdraži parfem?

Love,

Tihana