

## **Drunk Zebra cake :) Pijana Zebra :)**

O da, dobro ste pročitali naziv :D Pijana zebra :) Last minute torta kao poklon prijateljici koja ovo godinu slavi nepostojećim rođendanom (29.02 :) Poželjela je Zebra, mašnu, čokoladu, višnje i alkohol! :)) I eto što je iz toga proizašlo !!

O yes, you read the title right ! The drunk zebra :) Last minute cake that was a gift to a friend who celebrated the missing birthday this year because she was born on the 29th February! She made a wish for a bow, a zebra, chocolate, sour cherries and alcohol! And here is it!!



Sastojci :

Biskvit :

120 g šečera

4 jaja

1 vanilin šečer

120 g brašna

1 žličica praška za pecivo

50 g kakaa

2 žlice travarice

Krema :

250 ml mlijeka

100 ml vrhnja za kuhanje

1 jaje

1 žumanjac

30 g oštrog brašna

30 g šečera

200 g čokolade

200 g maslaca

50 g šečera u prahu

3 žlice travarice

višnje

Ukras :

800 ml vrhnja za šlag

100 g čokolade

mašna od fondana

malo soka od višnji

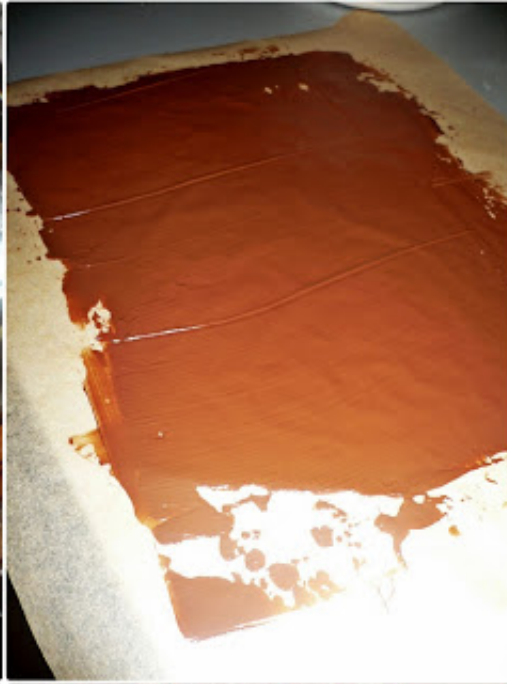
malo travarice

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

---



Ukras od ?okolade :

Rastopiti na pari 100 g čokolade, i namazati u tankom sloju papir za pečenje. Pustiti čokoladu na sobnoj temperaturi oko 10 minuta i nakon toga narolati papir i staviti ga u zamrzivač! Nakon pola sata u zamrzivaču, izvaditi rolu i lagano je pritisnuti da čujete kako se čokolada lomi! Odrolati i to je to :) Zanimljiv uzorak, meni savršen za Zebru :) Ideju sam ukrala sa bloga [Cafe Fernando](#) :)

### Biskvit :

Zagrijati pećnicu na 180 stupnjeva. Izmiksati jaja sa šećerom, izmiksati dosta jako da postanu veća bijela pjena tj. da se sav šećer otopi. Brašno i prašak za pecivo prosijati i dodati kremi jaja i šećera. Sve lagano izmiješati ručnom mješalicom da ostane lagano. Na dno kalupa promjera 26 cm staviti papir za pečenje i NE mazati strane nego samo prekriti kremu u to i 2-3 puta snažno kalupom lupiti o radnu površinu da mjehurići izađu. Peći oko 20 minuta, tj. provjeriti čačalicom. Izvaditi iz pećnice, ostaviti 5 minuta da se ohladi i nožem odvojiti od rubova, izvaditi iz kalupa i ohladiti do kraja.

### Krema :

Miksati jaja, šećer, vanilin šećer i brašno dok ne postane pjenasto. Nakon toga ga umutiti u vruću mlijeko i skuhati gustu kremu. Kremu staviti u hladnu posudu i ostaviti da se ohladi. Kad se ohladi pjenasto umutiti maslac sa šećerom u prahu te dodati u to ohlađenu kremu, travaricu i istopljenu čokoladu i dobro izmiksati.



Sastavljanje torte :

Biskvit prerezati na pola i slaku polovicu lagano natopiti mješavinom malo soka od višnji i malo travarice. Premazati kremom, posuti višnjama i ponovo premazati kremom te poklopiti drugim biskvitom. Premazati bogato šlagom, ukrasiti ?okoladom i mašnom :)

Ingredients :

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

---

### Cake:

120 g sugar  
4 egg  
1 vanilla sugar  
120 g flour  
1 teaspoon baking powder  
50 g cocoa  
2 tablespoons rakia

### Cream:

250 ml milk  
100 ml cream  
1 egg  
1 egg yolk  
30 g flour  
30 g sugar  
200 g chocolate  
200 g butter  
50 g sugar  
3 tablespoons rakia  
cherry

### Decoration:

800 ml whipped cream  
100 g chocolate  
ribbon of fondant  
a bit of cherry juice  
a little rakia

---

The chocolate decoration :



## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

---

Melt 100 g of chocolate on a steam bath, and apply a thin layer on a parchment of baking paper. Let the chocolate at room temperature for about 10 minutes and then roll the paper and put it in the freezer! After half an hour in the freezer, remove the roll and gently press to hear how the chocolate breaks! Unroll and that's it:) An interesting pattern and perfect for Zebra:) I stole the idea from the blog [Cafe Fernando](#):)

### 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 together and gently add to the eggs, also add rakia. Stir all gently with a whisk. At the bottom of the pan diameter 26 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.

### Cream:

Mix eggs, sugar, vanilla sugar and flour until it becomes foamy. After that it whisk in hot milk and cook a thick cream. Put the cream into a cold bowl and leave to cool. Whisk butter and powdered sugar and add to the chilled cream also add melted chocolate and rakia and well blend.

### Assembling the cake:

Cake cut in half and half sprinkle easily saturate a mixture of a little juice from cherries and a little rakia. Coat the cake with cream, sprinkle with sour cherries and then smear the rest of the cream and cover the other cake. Coat with rich whipped cream, garnish with chocolate and bow:)

**Just Cake The Cupcake**

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

---



**Just Cake The Cupcake**

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

---







Tihana :)))