

FBI rukavice - Souffle tortice od sira - Cheesecake souffle mini cakes

Evo malo blogerskih igrica opet - blaženi bio godišnji odmor!! Igra je [FBI rukavice](#), osmislila ju je [mamajac](#) ovaj mjesec istražujemo blog "[La casa de vanilla](#)" :)) Tortu od sira sam prvi puta pravila prije 2 godine i to onu pravu američku tj. NY Cheesecake. Torta me oduševila ali ju više nisam radila poslije....hmmm.... bad, bad Tihana :D ?itaju?i Mihaelin post o japanskoj torti od sira odlučila sam isprobati opet! Ali kako sam ja više za "muffin" oblik kola?i?a odlučila sam se za njezinu verziju [Souffle tortica od sira](#) :) i vjerujte mi nisam pogriješila! Toliko sam se oduševila ovim mini torticama da ovim slovima ovdje ne mogu objasniti :D Idu?i put (sutra!!) pravim duplu smjesu :))

Lets play games :))) The game is [FBI rukavice](#), that was invented by [mamajac](#) and this month we are researching the blog "[La casa de vanilla](#)" :)) I made a cheesecake a while ago, the original NY Cheesecake and haven't made it since then. Why? I don't know :(I was reading Mihaela's post about the Japanese Cheesecake and i decided to make it again. Since i'm a muffin lady i had to make the [Cheesecake souffle mini cakes](#) :) and trust me, i was right! I'm so excited about those mini cakes that i can't described it with words :) Next time (tomorrow!!!) i'm making a double mix :))



Sastojci:

125 gr krem sira

60 ml mlijeka

40 ml ulja

3 zumanca

40 gr secera

20 ml soka od limuna

30 g sitnog kukuruznog brasna

3 bjelanca

70 gr secera

Ingredients:

125g cream cheese

60ml milk

40ml canola oil

3 egg yolks

40g caster sugar

20ml lemon juice

30g cornflour, sifted

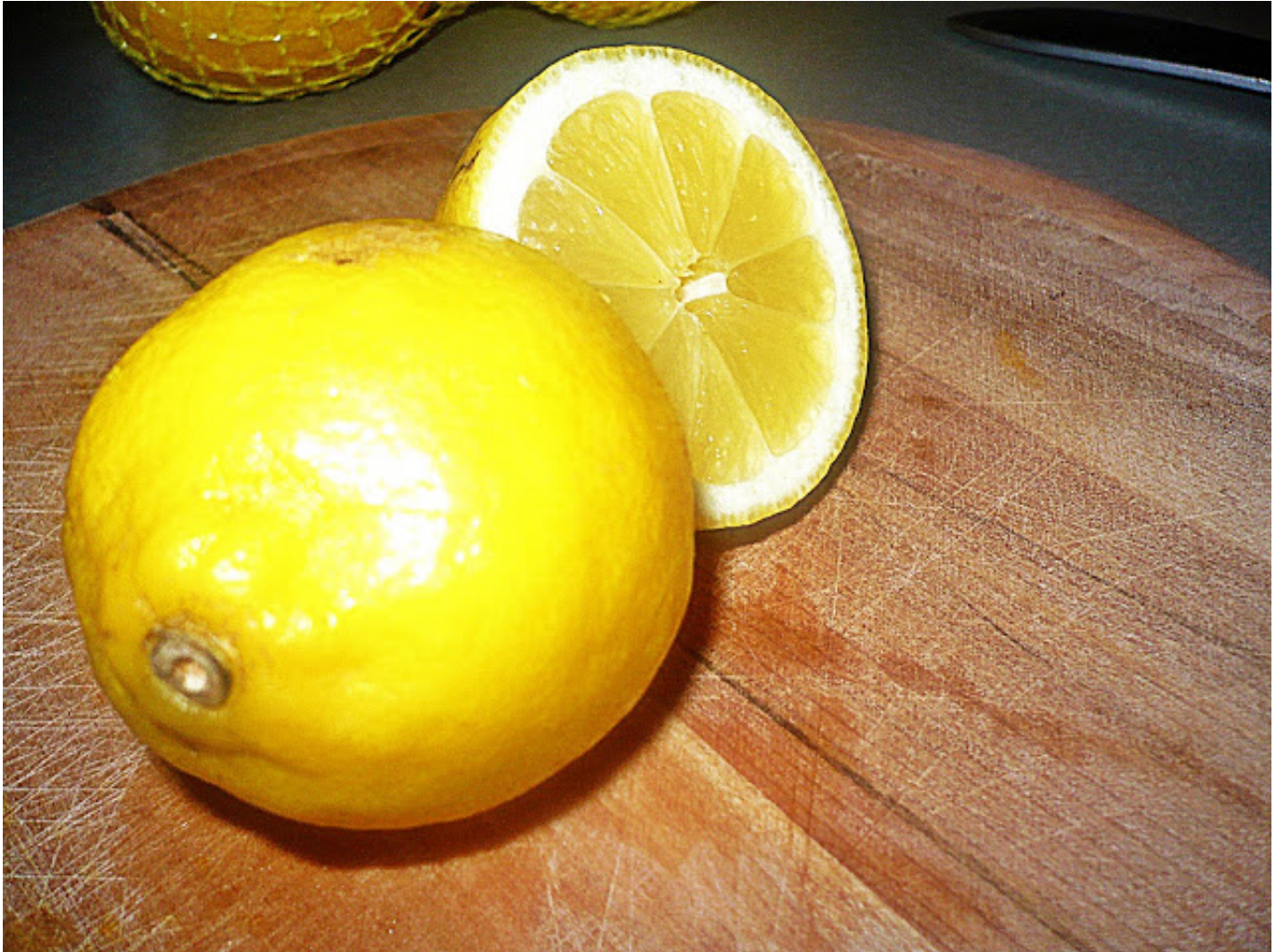
3 egg whites

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70g caster sugar





Priprema:

Zagrejati pećnicu na 150 stepeni. U praznine na muffin protvan staviti papirne korpice (meni je izašlo 12 tortica). U veliki protvan sipati vrelu vodu (oko 1,5 l) pa je staviti u pećnicu da se ne hladi.

Istopiti krem sir sa mlijekom i uljem na laganoj vatri ili na pari. Ostaviti da se prohladi.

Umutiti zumanca sa 40 gr secera, dodati limunov sok i na kraju dodati mlaku smjesu od sira.
Umesati i kukuruzno brasno pa sve lepo sjediniti.

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Miksati bjelanca dok se ne zapene, dodati 70 gr secera, žlicu po žlicu , nastavljajući miksati dok ne dobijete cvrstu pjenu. Umestati 1/3 pjene od bjelanaca u smesu od sira, lagano izmesati da se sve poveze, pa, u jos dva navrata, dodati ostatak pjene.

Sipati smesu u pripremljene korpice puneci ih skoro do vha.

Smestiti napunjen protvan u protvan sa vrelom vodom i peci 35-40 minuta ili dok ne porumene.



Preparation:

Preheat oven to 150°C. Line 15 muffin holes with paper cups (use a 12-hole muffin tray plus 3 more in a 6-hole tray, or fill the remaining batter in a remekin). Place a large tray of hot water inside the oven just below the shelf where the cheesecakes are to be baked.

Soften cream cheese with milk and oil in a bowl placed over simmering water, or in a double-boiler. Whisk until smooth, remove from heat and let cool until lukewarm.

Beat egg yolks with 40g sugar until combined, beat in lemon juice. Gradually whisk in cheese mixture to combine. Lightly whisk in sifted cornflour, mix well.

Beat egg whites until foamy. Then gradually beat in 70g sugar, spoonful by spoonful, until firm but just under stiff peaks stage.

Fold 1/3 of the egg white mixture into the cheese mixture until thoroughly mixed in. Repeat two more times with the remaining egg white mixture.

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Spoon batter into the prepared muffin cups, filling each cup nearly to the rim.

Place the muffin tray on the shelf just above the tray of hot water.

Bake for 35-40 minutes, or until the tops of the cheesecakes are lightly browned.

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Dobila sam par nagradica ovih dana, hvala vam svima :)) Obećajem da ću ih i ja uskoro proslijediti :)

P.s. Isprišavam se dragoj Nali Crazy jer je ovdje opet recepti? za "samo" 12 muffina pa draga uživaj prvo ti u njima a kasnije drugu turu pripremi za familiju :)))

I adore the cheesecake mini cakes :))) Can't wait to make the again ;))

Tihana :))