

Kokos/Limeta/?okolada - Coconut/Lime/Chocolate

Vikend je prošao :) ja sam se vratila na posao :) i sve opet ispočetka :) Hladno je jako kod nas, u mislima mi je ljeto :// ahhh, di je još do ljeta :) ali, zato sam ja ovaj vikend radila kola?i? koji je dobio nadima ljetna torta :) pa sam se barem malo vratila u ljetno raspoloženje :) A ovo je i moja ulaznica u zadnji ?as za ovomjese?ne blogerske igrice [Ajme, kolko nas](#) je koju je pokrenula [Snježana](#) :) Ovomjese?na doma?ica je [Sandra](#) a tema je kokos pa sam ja odlučila nešto u tom štihi napraviti za ovaj vikend :)

Weekend is over :) I got back to work :) and the routine starts again :) It is very cold here, and my mind is set on summer :// when will this summer come?? In this mood, i made a summer cake this weekend :) And this cake is my ticket to this month blogger games [Ajme, kolko nas je](#) witch was invented by [Snjezana](#) and the host this month is Sandra with the theme - Coconut!

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>



Sastojci:

Ingredients:

Biskvit:

Sponge cake:

120 g šečera

120 g sugar

4 jaja

4 eggs

120 g brašna

120 g flour

1 prašak za pecivo

1 baking flour

50 g kokosa

50 g coconut

Krema od limete:

Lime Curd:

2 jaja

2 eggs

100 g šečera

100 g sugar

50 ml soka od limete

50 ml lime juice

korica 1 limete

1 lime zest

2 žlice maslaca

2 tablespoons of butter

2 dcl vrhnja za šlag

2 dcl cream

Krema od čokolade :

Chocolate cream:

2 šalice mlijeka

2 cups of milk

1 vrećica pudinga od vanilija

1 bag of vanilla pudding

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2 žlice šečera

2 tablespoons of sugar

100 g čokolade

100 g of chocolate

Ukrašavanje:

Decoration:

3 dcl vrhnja za šlag

3 dcl cream

1 lime

1 lime



Priprema:

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 skupa sa kokosom lagano 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 žažkalicom. Izvaditi iz pećnice, ostaviti 5 minuta da se ohladi i nožem odvojiti od rubova, izvaditi iz kalupa i ohladiti do kraja.

Krema od limete :

Izmiksati jaja i šećer na isti način kao i u biskvitu i dodati sok od limete i korice. Na parnoj kupki kuhati oko 10 minuta dok ne postigne konzistenciju džema i maknuti sa kupke te u vruću kremu dodati maslac i izmiješati da se rastopi. Vruću kremu ohladiti u kupki hladne vode, i u to umiješati izmiksani šlag. Staviti u hladnjak do sastavljanja torte.

Krema od čokolade :

Pripremiti puding po uputama sa vrećice, i u još vrući dodati čokoladu i pustiti da se sve sjedini, tj. da se čokolada lijepo otopi. Kremu pustiti da se malo ohladi, ali neka bude još malo topla kad se stavlja na tortu.

Sastavljanje :

Biskvit prerezati na pola i staviti obru? od kalupa u kojem ste pekli okolo torte. Kremu od ?okolade premazati po biskvitu, pustiti u hladnjaku da se malo ohladi. Na tu kremu premazati kremu od limuna. Na sve staviti drugi biskvit i ostaviti u kalupu oko 1 sat da se malo sve stisne. Kad je stisnuto ukrasiti šlagom i limetom po želji :)

Bon appetit :)



Preparation:

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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 with coconut and gently add to the eggs. 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.

The cream of lime:

Whip eggs and sugar in the same manner as in cake and add lime juice and zest. On the steam bath to cook about 10 minutes until it reaches the consistency of jam and remove from the bath in the hot cream and add butter and stir to dissolve. Cool the hot cream in a bath of cold water, and to intervene blended cream. Put in refrigerator until cake assembly.

Chocolate:

Prepare pudding according to instructions from the bag, still hot and add the chocolate and let it all together, until chocolate melts nicely. Remove from heat allow to cool slightly, but keep it a little warm when you put on the cake.

Configuration:

Cake cut in half and put the rim of the mold in which you have baked the cake around. Chocolate spread on the first part of the cake, leave in refrigerator to cool slightly. then put the lemon cream at the top of the chocolate cream. Put the other cake half on the top and let it cool in the fridge. Decorate with whipped cream and limes :)

Bon appetite:)

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Nadam se da vam se svi?a :) vidim da sam prošla brojku od 100 sljedbenika, i imat ?u malo darivanje ovdje :) više informacija uskoro :)

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Hope you like it :) I've seen that i passed the 100 followers and i will have a little giveaway here :)
more information comming soon :)

Tihana :))