

## **\*Mascarpone surprise\***

Ve? se par dana spremam pisati post i nikako.... nekako sam lijena ovih dana....prošli tjedan posjetila sam sajam knjiga u Zagrebu i ugrabila neke dobre knjigice, ali i uspjela sam posjetiti jedan du?a?i? sa ukrasim za kola?e tako da sad imam materijala :) Isti dan bio je i ro?endan moga djeda, 87. po redu i mislila sam da bi bila lijepa gesta da i ja e?to malo ispe?em :) i eto, malo razmi?ljanja i nastala je Mascarpone surprise tortica :) enjoy :))

Last couple of days i' m getting ready to write this post...and finally ... I am so lazy these days.... last week my sister and I went to our capital city to visit a book fair ! There weree soo many books :) i managed to buy some cute stuff! Pictures at the end of the post! The same day was the 87th birthday of my grandfather so i thought it would be nice to make a cake :) so i made this Mascarpone surprise :)

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

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Sastojci:

Ingredients :

Biskvit :

3 jaja  
20 dag še?era  
naribana korica 1 naran?e  
1 vanilin še?er  
20 dag brašna  
pola paketi?a praška za pecivo  
1 dcl mlijeka  
1 dcl ulja

Cake:

3 eggs  
20 dag sugar  
1 grated orange rind  
15 g vanille sugar  
20 dag flour  
10 g baking powder  
1 dcl milk  
1 dcl oil

Bijeli Ganache :

20 dag bijele ?okolade  
2 dcl slatkog vrhnja za šlag

White ganache:

20 dag white chocolate  
2 dcl cream

Mascarpone krema :

450g šumskog vo?a  
500 g mascarponea  
15 g gustina

Mascarpone cream

450 g forest fruit  
500 g mascarpone cheese  
15 g cornstarch

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1 vre?ica ?elatine

15 g gelatin

150 g ?e?era

150 g sugar

Ukras :

Decoration:

malo vo?a

fruits

500 ml vrhnja za ?lag

500 ml whipped cream



Baked cake, preparing the forest fruit cream and the white ganache before a trip to the fridge :)

Priprema :

1. Biskvit je iz recepta za [Li?ku pitu by cvijetic8](#) napravljen jedamput i pe?en u kalupu promjera 26 cm :) btw. genijalan bisvit !!
2. Vo?e staviti u posudu za kuhanje, dodati še?er i kuhati dok ne ispusti teku?inu te dodati malo gustina da se zgusne. Pustiti da se malo ohladi te pomiješati sa mascarponeom i dodati želatinu pripremljenu kako piše na vre?ici. Ostaviti da se ohladi kroz no? u hladnjaku!
3. Ganache kremu pripremiti tako da vru?e vrhnje za šlag prelijete po ?okoladi, ostavite per minuta pa promiješate i ostavite preko no?i da se stisne.
4. Drugi dan biskvit prerezati na pola, prvu polovicu premazati ganachom, pa kremom od šumskog vo?a i mascarponea pa opet ganachom te na to staviti biskvit. Premazati cijelu tortu ostatkom ganacha te ukasiti šlagom i vo?em po želji!!



I looove this pic! First add the mascarpone to the fruit and leave in the fridge over night!

Preparation :

1. For the cake - mix the egg yolks with sugar until it's puffy, add grated orange rind and vanilla sugar. Slowly add the flour with baking powder and milk and oil. Mix the egg whites until stiff peaks and add to the yellow mixture. Bake in a round mold diameter 26 cm for 30 minutes on 180 degrees. The finished cake should look like in the pic above!
2. Then prepare the fruit - put the fruits and the sugar in a bowl and heat up until the fruits let all the juices out. Then add a little bit of cornstarch to make it thicker. Let it cool a little bit then add mascarpone to it! It should have a nice pinkish color :)) Let it cool and thicken in the fridge overnight!

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3. Make the ganache - pour the hot whipped cream over the chocolate. Let it sit for 5 minutes then stir and let it cool in the fridge overnight!
4. The next day - put everything together! First divide the cake in 2 pieces and put one on a cake stand. Glaze it with the half of the ganache and then the fruit cream (leave a little bit for decoration)! Then again the rest of the ganache and finish off with the second layer of the cake. Decorate it with whipped cream, mascarpone cream and the fruits as you wish.



First the ganache, then the mascarpone cream :)

Evo je :) gotova :) iz svakog kuta!

Sooooo, here it is! From every angle :)



Just look at the little white dot on the mascarpone cream :) adorable!



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Little red raiding hood hidden in the woods :)



Are you ready for the cake slice? It look better then i thought!

Spremni za prerez? Izgleda predobro :)))

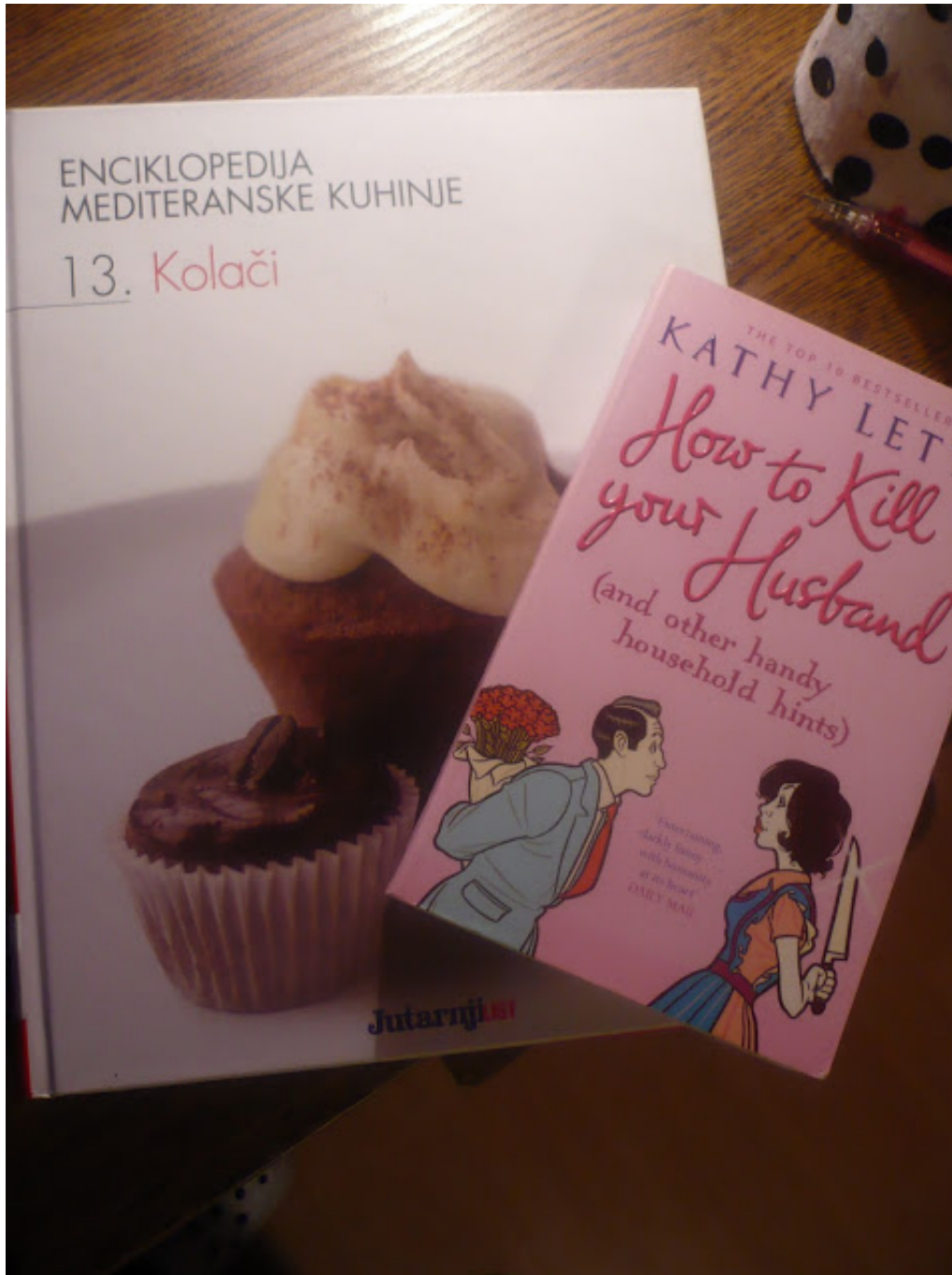


Yummy :))

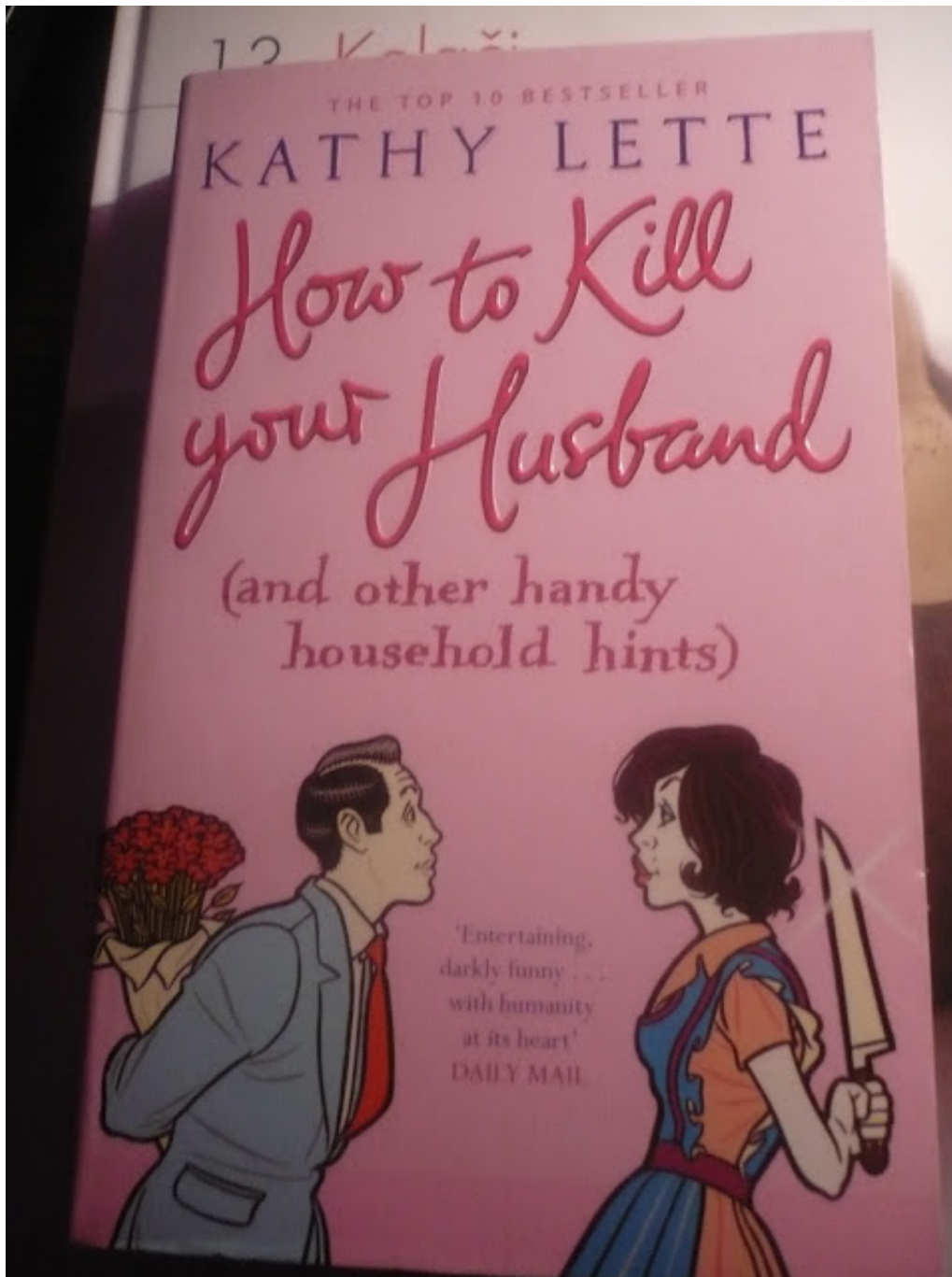
Djedu se svidjelo, kao i svima na proslavi :) tako da mora da je dobra! Haha :))

My grandfather liked it, so did the rest of the family - it has to be good! :)) Haha :))

ooo, and the book I bought on the fair!



Mediterranean cakes and the other one :D



What?? A girl should be prepared for everything :D

Sooooo i hope you like it, i love the books :)) and the cake :) Have a nice week :)

Nadam se da vam se svi?aju knjigice i torta :) meni jako :) ugodan tjedan svima :)

Tihana