

## Paunovo oko ;) The peacock eye :))))

Obožavam godišnji odmor!! Još samo par dana i opet se vraćam na posao ali žu ih zato maksimalno iskoristiti :) Novi mikser me odlično služi, i ne samo mene nego i moju obitelj koja se davi kolačima :) Ovaj vikend sam slagala svoju prvu roladu :) malo je mama pomogla raznim savjetima i na kraju je ispala savršeno :) ovo je malo drukčija rolada, ja bi ju prije nazvala pijana rolada :D u originalnom receptu prema [cool cooharici Violet Love](#) u roladu ide šljivovica i amaretto ali nisam imala ništa od toga doma pa sam koristila travaricu :) okus je bio fenomenalan, malo drukčiji i nisam mislila da dva žepa travarice mogu dati toliko arome i okusa biskvitu i kremi :)

I love vacation! Just a few days and again I go back to work but I will therefore i'll make maximum use of those days :) The new mixer serves me perfectly, and not only me but also my family that is strangling with cakes :) This weekend I made my first roll :) with a bit of mom's tips it came out perfectly :) This is a bit different roll, I would call it a drunk roll :D in the original recipe according to the [cool cooharici Violet Love](#) there is homemade brandy and amaretto, but I did not have any of it home so I used our home made brandy from various herbs :) the flavor was phenomenal, a little bit different and I think that two cap herb brandy can give so much flavor and taste to the cake and cream :)



BISKVIT

CAKE

6 žumanaca

6 egg yolks

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

---

180 g sme?eg še?era	180 g brown sugar
1 paketi? bourbon vanilije	1 bourbon vanilla sugar
30 g tamnog, gorkog kakaa	30 g dark cocoa
50 g tamne ?okolade (80% kakaa)	50 g dark chocolate
30 g oštrog brašna	30 g flour
1 paketi? praška za pecivo	1 baking powder
1 pove?i ?ep travarice	10 ml home made brandy
7 bjelanaca – snijeg	7 egg whites- mixed

### KREMA

### CREAM

250 ml mlijeka	250 ml milk
100 ml vrhnja za kuhanje	100 ml cooking cream
1 žumance	1 egg yolk
1 jaje	1 egg
30 g oštrog brašna	30 g flour
40 g škroba tapioke	40 g cornstarch
30 g še?era	40 g sugar

### DODACI

### ADDINGS

200 g maslaca	200 g butter
50 g še?era u prahu	50 g icing sugar
100 g ?okolade za kuhanje	100 g chocolate
3 žlice travarice	3 spoons of home made brandy
100 g bijele ?okolade	100 g white chocolate
1 paketi? bourbon vanilije	1 vanilla bourbon



PRIPREMA - PREPARATION

## Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>

---

1. Pjenasto izmiksati žumanca sa šećerom i bourbon vanilijom. Umiksati istopljenu čokoladu, fino prosijano brašno s kakaom i praškom za pecivo, doobro izmiksati ; dodati travaricu.

Blend yolks with sugar and bourbon vanilla. mix in the melted chocolate, finely sifted flour with the cocoa and baking powder, mix well, and add the brandy.

2. Istu vrstu snijeg od bjelanaca, zatim oduzeti 3 žlice snijega i olakšati smjesu za biskvit, potom ostatak snijega lagano špatulicom umiješati u smjesu. Neka se vide sitni komadi snijega :)

Mix firm egg whites and add them to the other mixture.

3. Razmazati smjesu u veći lim (otprilike 31x32cm) obložen papirom za pečenje.

Spread the cake mix in a bigger mold (31X32) on a baking sheet.

4. Peći na 170°C cca 20-25 minuta. Ohladiti ga, preokrenuti na podlogu, pažljivo odvojiti papir, potom ga umotati u vlažnu kuhinjsku krpu.

Bake it for 2-25 minutes onto 170 celsius. Cooli it down, and put it on a wet towel and roll into a roll!

**Just Cake The Cupcake**

Life is uncertian, eat dessert first!

<http://www.justcakegirl.com>

---



5. Skuhati gustu kremu od navedenih sastojaka, podijeliti u dvije posude, prekriti površinu kreme (ne icense posuda!) prozirnom folijom, ohladiti.

Boil cream of the above ingredients, divide into two bowls, cover the face cream with plastic wrap, chill.

6. Pjenasto istu?i maslac sa še?erom u prahu, podijeliti na dva djela i umiksati u kreme.

Cellular beat butter with powdered sugar, divided into two parts and mix in creams.

7. U prvu polovicu dodati istopljenu ?okoladu za kuhanje i travaricu, u drugu polovicu istopljenu bijelu ?okoladu i bourbon vaniliju.

In the first half add the melted cooking chocolate and home made brandy and in the second half the melted white chocolate and bourbon vanilla.

8. Biskvit premazati svijetlom kremom, staviti u hladnjak na 10 minuta. Nakon toga po bijeloj kremi premazati crnu i lagano zarolati. Staviti na pola sata u hladnjak da se stegne i ukasiti po želji! Ja sam rastopila 200 g tamne ?okolade, i 100 g bijele ?okolade i ukasila roladu :)

Coat the cake first with white cream, put in refrigerator for 10 minutes. After that, coat the white cream with brown cream and gently roll. Put in half an hour in the refrigerator to harden and decorate as desired! I've melted 200 g dark chocolate, and 100 g of white chocolate and decorated roll :)

**Just Cake The Cupcake**

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

---





**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>

---



**Just Cake The Cupcake**

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

---





Prekrasno mi je ispalo :) i bila sam prezadovoljna :) moj dragi je izjavio da je to nešto najljepše što sam ikad napravila! :) Dobila sam još par nagrada ovaj tjedan, tako da ?u ih sve lijepo smjestiti u jedan post :)

It came out perfectly :) my boyfriend even told me that that was the most gorgeous cake i've ever made :)))

Tihana :))