

Torta za 80. ro?endan :) The 80th birthday cake :)

Ova godina po?ela je ?okoladno :) Ova torta bila je dogovorena još prošle godine kad su dvije curke, ina?e moje jako dobre prijateljice odlu?ile da bi željele svome djedu pokloniti ro?endansku tortu ali ne za bilo koji ve? za 80.-ti ro?endan :) Proslava je danas i nadam se da ?e se zabaviti ali i zasladiti ovom tortom u koju ide puno ?okolade + puuuuno ruma :)) Monika sa bloga [Sweet Sensation](#) me uvjerila da je biskvit koji je ona upotrijebila za svoju ?okoladnu tortu sa bananom i karamelom idealan za moju tortu sa rumom i bila je u pravu! Biskvit je jako ?vrsti, ima odli?nu strukturu i idealan je za rezanje na par dijelova!

This year started chocolaty :) This cake was planed in the past year when two of my very good friends decided they wanted to brang the cake to their granfather's 80th birthday party :) This just roves that the person is never too old to have an awsome chocolate cake for their party :) So in this recipe there is a lot of chocolate + a lot of rum :) Monika from the blog [Sweet Sensation](#) conviced me that the base for the rum cake should be her base from the Chocolate, banana and caramel cake and she was right! I adore this cake base because it is firm and you can easily cut it in 2 or more pieces :)



Sastojci:

Ingredients:

Biskvit:**Cake :**

4 jaja	4 eggs
200 g še?era	200 g sugar
70 g maslaca	70 g butter
70 g tamne ?okolade	70 g dark chocolate
60 ml mlijeka	60 ml milk
60 ml kipu?e vode	60 ml boiling water
1 ?li?ica arome vanilije	1 tsp vanilla extract
200 g oštrog brašna	200 g flour
40 g kakaa u prahu	40 g cocoa
2 ?li?ice praška za pecivo	2 tsp baking powder
prstohvat soli	pinch of salt
2 ?lice ruma	2 tbs of rum

Natapanje biskvita:**Soaking the cake:**

100 g marmelade	100 g marmalede
2 ?lice ruma	2 tbs of rum

Čokoladni mousse:

200 g tamne čokolade

100 g bijele čokolade

1 jaje

1 žumanjak

1 žlica vode

300 ml slatkog vrhnja

50 ml ruma

Chocolate mousse:

200 g dark chocolate

100 g white chocolate

1 egg

1 egg yolk

1 tbs water

300 ml cream

50 ml of rum

Čokoladne dekoracije :

100 g tamne čokolade

100 g bijele čokolade

Chocolate decorations:

100 g dark chocolate

100 g white chocolate

Čokoladna glazura :

200 g tamne čokolade

2 žlice ulja

Chocolate frosting :

200 g dark chocolate

2 tbs oil

Ganache:

150 g ?okolade

150 g chocolate

100 ml slatkog vrhnja

100 ml cream

1 žlica meda

1 tbs honey

1 žlica ruma

1 tbs rum

Just Cake The Cupcake

Life is uncertain, eat dessert first!

<http://www.justcakegirl.com>



Prepara :

Instructions :

Pe?nicu zagrijte na 180°C. Okrugli kalup za torte promjera 26 cm obložite papirom za pe?enje, a stranice namastite.

?okoladu i maslac rastopite na pari. Brašno pomiješajte sa kakaom, solju i praškom za pecivo. Razdvojite žutanjke i bjeljanjke.

Žutanjke pjenasto izradite sa še?erom. Dodajte vaniliju, otopljeni maslac i ?okoladu, mlijeko i vru?u vodu i rum. Dobro izmiksajte da se smjesa izjedna?i. U nekoliko navrata u smjesu prosijte brašno te ga mikserom umiješajte. Bjeljanjke istucite u ?vrst snijeg pa ih nježno umiješajte u biskvitnu smjesu.

Smjesu izlijte u pripremljen kalup i pecite oko 40 minuta.

Pe?eni biskvit dobro ohladite, a potom ga vodoravno prerežite na dva jednaka dijela. Nakon toga zagrijete marmeladu sa rumom dok se n pretvori u sirup te sa time premažete unutarnje strane biskvita.

Preheat the oven to 180°C. Line the bottom of a 24cm springform tin with parchment paper. Butter the sides of the tin. Combine flour, cocoa powder, baking powder and salt in a bowl. Mix to incorporate and set aside.

In a bowl of your electric mixer beat together egg yolks and sugar until light and frothy. Add vanilla, melted butter and chocolate, milk, boiling water and rum and mix until combined. Sift in the flour mixture and beat until incorporated. In a separate bowl mix the egg whites until firm peaks form. Gently fold them into the egg yolk mixture.

Transfer the cake batter into prepared tin. Bake for 40 minutes. Cool to room temperature and cut the cake horizontally into two equal pieces. Heat the marmalade with the rum into a sirup and spread it over the inner side of the cake.



okoladu rastopiti na pari, dodati joj jaje i ajnu žlicu vode i tu?i mikserom dok ne postane pjenasto. Zatim odmaknuti sa vatre i dalje tu?i dok se ne ohladi.

Ako stavite u posudu sa hladnom vodom brže će se ohladiti! Slatko vrhnje istuži u šlag i dodati ga zajedno sa rumom i čokoladi. Na prerezani biskvit staviti pripremljen mousse i prekriti drugim dijelom biskvita. Ostaviti u hladnjaku najmanje 2 sata da se mousse stisne.

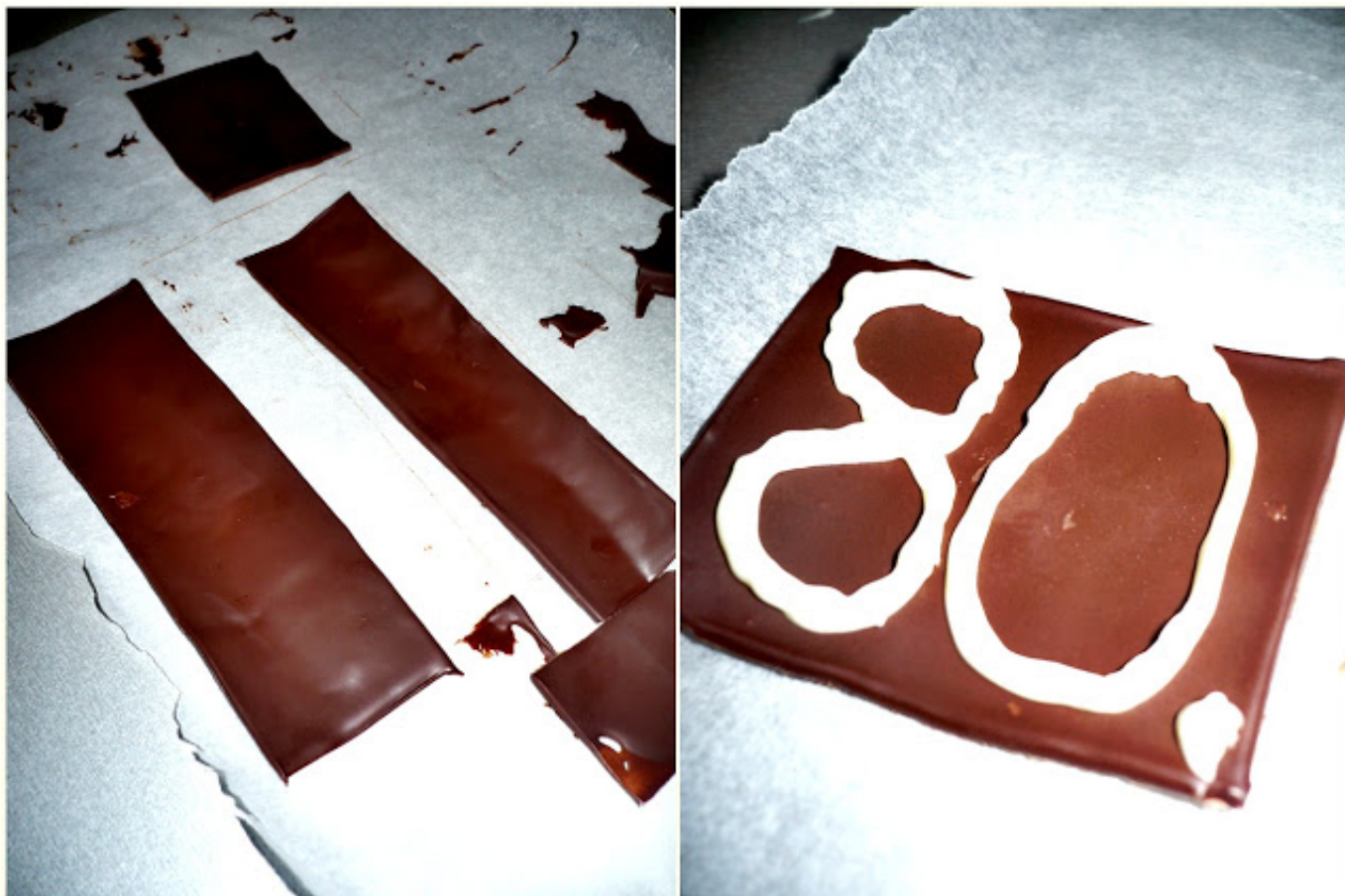
Melt the chocolate on a steam bath, add the egg and the tsp of water and mix until it becomes fluffy. Remove from the heat and put the hot bowl in a bowl of cold water and mix until it gets cold. Mix the cream and together with the rum add it to the chocolate. Put the mousse on one piece of cake and cover it with the other. Place it in the fridge for at least 2 hours before decorating.



Za čokoladnu dekoraciju sam otopila prvo 100 g tamne čokolade i na tanko je premazala po pek papiru. Nakon toga sam je na 5 minuta stavila u hladnjak, pa napravila obrube za pločice. Nakon toga na 10 minuta u zamrzivač i možete lagano prstima potrgati pločice. Zagrijala sam bijelu čokoladu, stavila je u vrećicu za ukrašavanje i pisala po pločicama :) Mislim da je ispalo dobro za

prvi puta, ali nadam se da kad se ispraksiram bude malo urednije :)

For the chocolate tiles I melted 100g of chocolate and spread it over baking paper. Put it in the fridge for 5 minutes and then make marks for the tiles. Put it in the freezer for 10 minutes and than brake the tiles. Then melt 100 g white chocolate and put it in a decorating bag and write the letters. In this case it was "Happy 80th Birthday" in croatian. I like how it turned out for the first time so I hope the next time I will be a little bit tidier. :)



Za čokoladnu glazuru rastopiti 200 g čokolade sa dvije žlice ulja. Tortu staviti na rešetku i preliti čokoladnom glazrom. Na tanko rasporediti glazuru po torti i pustiti da se ohladi. U međuvremenu napravite ganache. Zagrijati slatko vrhnje s medom i rumom do točke vrenja i dodati čokoladu i miješati dok se ne rastopi. Staviti u hladnjak kao i tortu na najmanj 2 sata. Nakon što se torta stisla, a ganache uvrstio tortu staviti na pladanj, ganache izmiksati u vrstu kremu sa malo slatkog vrhnja te ukrastiti po želji :)

For the chocolate frosting melt 200 g of chocolate with 2 tbs oil. Put the cake on a frosting mat and pour the frosting over and smooth it well :) In the meantime make the ganache. Cream, honey and rum heat up until boiling point and then add the chocolate. Stir until melted and put for at least 2 hours in the fridge. After the cake is firmed and you mixed up the ganache you can start decorating :)







Tortica bude se danas degustirala i ja se toplo nadam da ?e unuke pozitivno razveseliti djeda za

ro?endan :)

**The cake will be eaten today and ilhope that the gentelman celebrating will be happy with it
:)**

Za kraj video koji si možete pustiti da svira 2 i pol sata kad pe?ete :) Ja sam ju?er imala party u
kuhinji :))

**And for the end a video that made my day yesterday and also made a party in my kitchen
when I made the cake :)**