



KUHARSKA KNJIGA

4. Š

TEDEEN PISANJA 3 ROKO

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The page is decorated with various green herbs and vegetables. At the top left is a sprig of rosemary. Below it are three slices of green bell pepper. To the right of the pepper is a single green leaf. At the bottom left is another green leaf. At the bottom right is a sprig of rosemary. At the very bottom are two green onions and a small bunch of green herbs.

Čokoladni mafini

Sestavine:

200 g moko
150 g navadne temne čokolade
50 g sladkorja
1 vrečka pecilnega praška
60 g masla
1,5 dl mleka
1 jajce

Postopek:

V vdolbinice v pekaču za mafine položimo papirnate modelčke.

Čokolado drobno nasekljamo ali naribamo.

Maslo stopimo v vodni kopeli in ohladimo do mlačnega, nato mu dodamo mleko, ter jajce, vse skupaj pa zmešamo v gladko zmes.

Moko presejemo v skledo, dodamo pecilni prašek in sladkor ter dobro premešamo. Dodamo masleno zmes, mleko, jajce in vse skupaj na hitro premešamo. Na koncu vmešamo še nasekljano čokolado. Testo mešamo le toliko, da se sestavine enakomerno porazdelijo.

Z žlico testo napolnimo v modelčke za mafine, in pečemo 20 minut v prej segreti pečici na 180 °C.

Ko so mafini pečeni, jih vzamemo iz pekača, ohladimo in po želji posujemo s sladkorjem v prahu.

Dodaten nasvet: Mafine lahko obogatimo z različnimi sestavinami, na primer sesekljanimi orehi, suhim sadjem ali kokosom.

At the bottom of the page, there are several images of chocolate muffins. On the left, a muffin is topped with a slice of green bell pepper and a slice of avocado. In the center, a muffin is topped with a slice of green bell pepper and a slice of avocado. On the right, a muffin is topped with a slice of green bell pepper and a slice of avocado. At the bottom right, there are two small muffins on a wooden board, one of which is topped with a slice of green bell pepper and a slice of avocado.



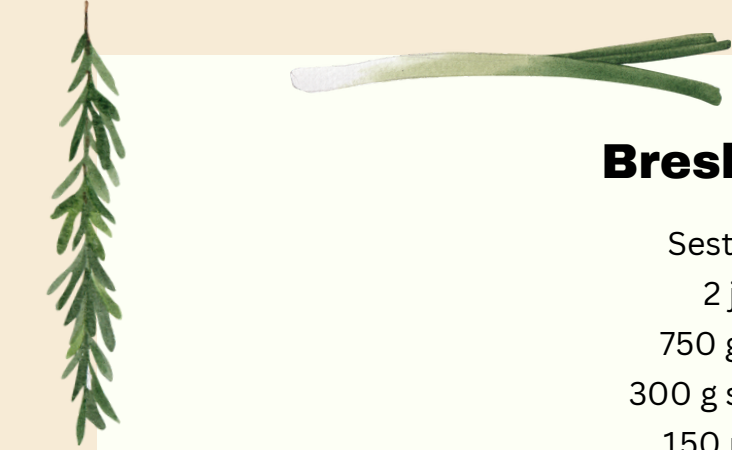
Sadni biskvit

Sestavine:

- 1 lonček navadnega jogurta
- 2 lončka moke
- 2 jajci
- 1 lonček sladkorja
- 1/2 lončka olja
- 1 vanilin sladkor
- 1 pecilni prašek
- sveže sadje (npr. narezana jabolka, breskov kompot)

Postopek:

- Sadje operemo in narežemo na koščke.
 - Jajci penasto umešamo s sladkorjem in vaniljevim sladkorjem.
 - Dodamo jogurt, olje in moko s pecilnim praškom ter vse skupaj dobro premešamo.
 - Pekač obložimo s peki papirjem in vanj vlijemo pripravljeno maso.
 - Na vrh mase posujemo koščke sadja.
 - Pečemo v prej segreti pečici na 180 °C približno 35 do 40 minut.
 - Ko je biskvit pečen, ga ohladimo in narežemo na kose.
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Breskvice

Sestavine:

2 jajci

750 g moko

300 g sladkorja

150 ml olja

180 ml mleka

1 vrečka pecilnega praška

Nadev:

75 g čokolade v prahu

75 g marelične marmelade

75 g mletih orehov

150 g izdolbene sredice breskvic

1 naribana limonina lupinica

15 ml ruma

75 ml mleka

Sladkor in živilske barve za dekoracijo.

Postopek:



V posodo damo jajci, sladkor, olje in mleko ter vse skupaj dobro zmešamo. Postopoma dodajamo moko in pecilni prašek ter zamesimo gladko testo, ki ga zavijemo v živilsko folijo in shranimo v hladilniku za 10 minut.

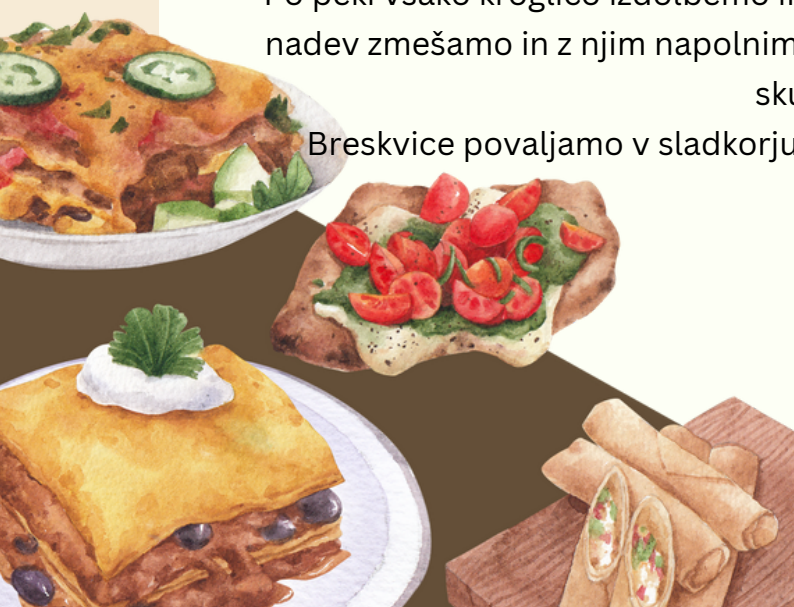
Po hlajenju oblikujemo testo v valj in ga narežemo na manjše koščke (12 g).

Oblikujemo kroglice in jih polagamo na pekač, obložen s peki papirjem.

Pečemo pri 180 °C približno 12 minut.

Po peki vsako kroglico izdolbemo in pripravimo nadev. Vse sestavine za nadev zmešamo in z njim napolnimo breskvice. Nato jih zlepimo po dve skupaj.

Breskvice povaljamo v sladkorju in obarvamo z živilskimi barvami.



The page is decorated with various green herbs and vegetables. At the top left is a sprig of rosemary. Below it are three green chili slices. To the right of the chili is a single green leaf. At the bottom left is another green leaf. At the bottom right is a sprig of rosemary. At the very bottom are two green onions. The background is a light beige color with a subtle gradient.

Jabolčna pita

Sestavine:

3 jajca
150 ml mleka
50 g stopljenega masla
50 g sladkorja v prahu
1 vanilin sladkor
60 g brezglutenske moke
1 čajna žlička pecilnega praška
1 čajna žlička cimeta
4 srednje velika jabolka

Postopek:

Pečico segrejemo na 180 °C in pripravimo pekač, obložen s peki papirjem.

Jajca stepemo in dodamo mleko, maslo, vanilin sladkor, moko, sladkor v prahu, pecilni prašek in cimet.

Mešamo, dokler ne dobimo gladkega testa.

Jabolka olupimo, narežemo na tanke rezine in jih zmešamo s testom.

Vlijemo v model in pečemo 50 minut na 180 °C.

The bottom of the page features several decorative images of food. On the left is a plate with a slice of apple pie topped with a green chili slice. Next to it is a slice of apple pie topped with a dollop of white cream and a green leaf. Below these are two small apple pies on a wooden board. To the right is a green onion and a sprig of rosemary.

The page is decorated with various green herbs and vegetables. At the top left is a sprig of rosemary. Below it are three slices of green bell pepper. Further down is a single green leaf. At the bottom left is another green leaf. On the right side, there is a sprig of green onions at the top, followed by a single green leaf, and then three slices of green bell pepper. At the bottom right is a sprig of green onions.

Mafini z jogurtom in čokolado

Suhe sestavine:

200 g moke
110 g sladkorja
8 g vanilijevega sladkorja
8 g pecilnega praška
2 g soli
100 g nasekljane čokolade

Mokre sestavine:

2 jajci
125 g jogurta
100 ml olja
50 ml mleka

Postopek:

Najprej si pripravimo vse sestavine.

Zmešamo vse mokre sestavine v eni posodi.

V drugo posodo dodamo vse suhe sestavine in jih dobro premešamo, da dobimo gladko zmes.

Mokre sestavine postopoma dodamo suhim sestavinam ter dobro premešamo.

Pripravljeno testo nato napolnimo v papirnate modelčke za mafine.

Pečemo pri 180 °C približno 15 minut.

Pa dober tek!

At the bottom of the page, there are several decorative images of food. On the left, there is a plate with a slice of pizza topped with green bell pepper and tomato. Next to it is a plate with a slice of pizza topped with green bell pepper and tomato. Below these is a plate with a slice of pizza topped with green bell pepper and tomato. On the right, there is a wooden cutting board with several rolled-up items, possibly spring rolls or burritos, and a green onion.