

RECEPT #5: OB POMANJKANJU SLADKEGA

Vojna torta

"Če ni, še vojska ne vzame!" pravi slovenski pregovor, ki nakazuje, da se je v obdobjih krize in pomanjkanja za preživetje treba vseeno nekako znajti s tem, kar je na voljo. Druga svetovna vojna je v Ljubljani zaradi žice, s katero je bilo obdano mesto, povzročila tudi spremembe v prehrani meščanov. Žita in kaše, ki so jih prej uporabljali v veliki meri, so zamenjali riž, polenta in testenine, ki so jih s seboj prinesli okupatorji. Iz tega obdobja je tudi recept za torto, v katerem je biskvit pripravljen iz mešanice krompirja in riževe moke.

Sestavine:

- 300 g kuhanega, pretlačenega krompirja
- 300 g riževe moke
- 50 g maščobe (maslo)
- 1 zavojček pecilnega praška
- 2 jajci
- 70 g sladkorja
- marmelada

Postopek:

Iz krompirja, riževe moke, stepenih jajc, sladkorja, staljenega masla in pecilnega praška zamesimo testo. Tortni model dobro namažemo z maslom in ga najprej obložimo s polovico testa.

Na testo namažemo marmelado, to pa prekrijemo z drugo polovico testa. Tega spet premažemo z marmelado.

Torto približno 40 minut pečemo na temperaturi 180°C. Preden jo postrežemo, jo dobro ohladimo – najprej na pultu, nato pa še v hladilniku.

RECIPE #5: A TREAT FOR SUGAR SHORTAGE

War cake

"If there is nothing, even the army won't take it!", tells us a Slovenian proverb, which points that during the periods of crisis and shortages people must do their best to survive with what they have. World War II also caused changes in the diets of the citizens of Ljubljana, due to the city being encircled with barbed wire. Grains and porridges, previously used in great quantities, were replaced by rice, polenta, and pasta, brought by the occupying forces. These years also gave us a recipe for a cake in which the sponge is prepared from a mixture of potatoes and rice flour.

Ingredients:

- 300g of cooked mashed potatoes
- 300g of rice flour
- 50g of fat (butter)
- 1 packet of baking powder
- 2 eggs
- 70g of sugar
- jam

Cooking procedure:

Make dough out of potatoes, rice flour, whipped eggs, sugar, melted butter, and baking powder.

Butter up the cake pan and then cover it with half of our dough.

Spread jam over the dough and cover it with the second half of the dough. Spread jam on this layer too.

Bake the cake for around 40 minutes at 180°C. Cool it well before serving – first on the counter, then in the fridge.