



od leta 1953

since 1953



Zanimivosti

- Recept za kremno rezino je sestavil vodja slaščičarske delavnice Hotela Park Ištvan Lukačević leta 1953.
- Prava kremna rezina meri 7x7 cm.
- Izdelana je izključno iz naravnih sestavin: jajca, moka, sladka smetana, sladkor in maslo.

V slaščičarski delavnici hotela Park smo izdelali že več kot 10 milijonov kremnih rezin.

Začetki zgodbe

Slaščičarski mojster Ištvan Lukačević, ki se je v poznih 40. letih iz Sente v Vojvodini z družino preselil na Bled, je leta 1953 kot vodja slaščičarske delavnice v starem hotelu Park sestavil recept za danes znamenito kremno rezino. Pri tem je uporabil star vojvodinski recept, le da je polovico jajčne kreme nadomestil s stepeno sladko smetano. Tako je nastala izjemno lahka in rahla sladica.

Ta se še danes izdeluje po originalnem receptu in gre ljudem še vedno nadvse v slast.

Originalni recept blejske kremne rezine

Lukačević je najprej zamesil dobro masleno testo, ga sedemkrat prepognil in pustil počivati do naslednjega jutra, nato ga je spekel in ohladil. Iz najboljših naravnih sestavin je naredil fino jajčno kremo, jo med mešanjem pustil vreti natanko sedem minut in vroči dodal sneg trdo stepenih beljakov ter rumeno maso prevmil na pečeno ploščo. Ko se je krema popolnoma ohladila, je nanjo visoko naložil stepeno sladko smetano in jo prekril še z drugo plastjo maslenega testa. Vse skupaj je razkošno potresel z mletim vaniljinim sladkorjem v prahu in ploščo razrezal na 60 kosov dimenzije 7 x 7 centimetrov.

Od leta 2005 zaradi manjših peči originalne blejske kremne rezine pripravljajo na manjših pladnjih, tako da iz ene plošče izdelajo 35 kremnih rezin.

Kremna rezina iz roda v rod

Po Ištvanu Lukačeviću so krnilo v slaščičarski delavnici v hotelu Park prevzele ženske. Prva je bila Maruša Zajc, ki je bila tudi njegova prva vajenka. Najdlje pa je bila na čelu Parkovih slaščičarjev Angela Zupan, ki je svojo slaščičarsko kariero pričela že leta 1967. Zaradi dolgoletnega dela v slaščičarni so jo poimenovali kar "mama kremšnita".

Privoščite si to kulinarično posebnost v naši restavraciji. Vabljeni!



Ištvan Lukačević z vajenkami. Druga z leve je Maruša Zajc, ki je prevzela vodenje slaščičarske delavnice za njim. Gospa Marinka Žnidar (prva z leve) je kasneje delala v slaščičarni Grand Hotela Toplice.

Ištvan Lukačević with his trainees. Maruša Zajc (second from left) succeeded him as head pastry chef. Marinka Žnidar (first from left) later worked at the Grand Hotel Toplice.

Ištvan Lukačević mit seinen Lehrlingen. Maruša Zajc (zweite von links) übernahm die Führung der Konditorei nach ihm. Marinka Žnidar (erste von links) arbeitete später in der Konditorei des Grand Hotels Toplice.

Ištvan Lukačević con le apprendiste. La seconda persona da sinistra è Maruša Zajc, che dopo il maestro ha assunto la gestione del laboratorio della pasticceria. La signora Marinka Žnidar (prima persona da sinistra) ha poi lavorato nella pasticceria del Grand Hotel Toplice.



Kuharski in slaščičarski vajenci v Hotelu Park, 1.9.1961

Trainee chefs and pastry chefs at the Park Hotel 1.9.1961

Koch- und Konditorlehrlinge im Hotel Park, 1.9.1961

Apprendisti cuochi e pasticceri all'Hotel Park, 1. Settembre 1961



Hotel Park, Cesta svobode 15, 4260 Bled, Slovenija



Interesting Facts

- The original recipe was created by Ištvan Lukačević, head pastry chef of the Park Hotel in 1953.
- The original cream cake measures 7x7 cm.
- Only natural ingredients are used. These include eggs, flour, whipped cream, sugar and butter.

More than 10 million cream cakes have been prepared in the pastry kitchen of the Park Hotel.

Beginnings

In 1953, Park Hotel pastry chef Ištvan Lukačević, who moved to Bled with his family in the late 1940s from the town of Senta in the Serbian province of Vojvodina created the original recipe for what is now the famous traditional Bled cream cake. The basis of Lukačević's invention was an old recipe from Vojvodina, which he changed by replacing half of the egg-based cream with whipped cream. In so doing, he produced an extraordinarily light and soft dessert, which remains popular to this day.

Original Bled cream cake recipe

First, Lukačević kneaded butter-based pastry dough which he folded seven times and left to rest until the next morning when he baked it and left it to cool. Next, he mixed the best natural ingredients into a fine egg-based cream and left it to simmer for exactly seven minutes, stirring occasionally. Then he added firmly whipped egg white to the hot cream and poured the yolks onto a thin layer of baked dough. Once the cream was completely cool he garnished it with a layer of whipped cream and covered it with another layer of the butter-based dough. He topped the dessert off with a generous layer of icing sugar and cut the cake into 60 pieces, each 7 x 7 cm.

The Park Hotel pastry kitchen was refurbished in 2005. Thanks to the new ovens, cream cakes are now prepared on smaller baking trays of 35 x 50 cm, so 35 cream cakes are made on one tray.

Cream cake recipe handed down the generations

Since Ištvan Lukačević, the pastry kitchen has mainly been run by female chefs. The first to succeed him was Maruša Zajc, who started her career as his first apprentice. After her, Angela Zupan, who began her career in the pastry industry in 1967, held the position for 24 years. Thanks to this long-term status, she was nicknamed the Cream Cake Mom.

Enjoy this culinary speciality in our restaurant. Welcome!

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