



# CHOCOLATE AND MARZIPAN GATEAU



## QimiQ AVANTAGES

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25



## INGRÉDIENTS POUR 1 TORTE(N), 23 CM Ø

<b>43 g</b>	Beurre
<b>13 g</b>	Sucre glace
<b>40 g</b>	Jaune(s) d'œuf
<b>43 g</b>	Chocolat noir (40-60% de cacao), fondu
<b>60 g</b>	Blanc(s) d'œuf
<b>60 g</b>	Sucre
<b>43 g</b>	Farine
<b>25 g</b>	Orangenlikör, Cointreau
<b>12 g</b>	Eau
<b>12 g</b>	Sucre glace
<b>150 g</b>	, réfrigéré
<b>150 g</b>	QimiQ Base crème
<b>60 g</b>	Sucre
<b>150 g</b>	Chocolat noir (40-60% de cacao)
<b>60 g</b>	Marzipan_Pâte d'amandes, grob gerieben
<b>20 g</b>	Williamsbirnenschnaps
<b>150 g</b>	QimiQ Base crème
<b>384 g</b>	Eau
<b>200 g</b>	Dextrose (USA)
<b>63 g</b>	Poudre de cacao
<b>16 g</b>	
<b>79 g</b>	Glucosesirup
<b>8 g</b>	Fécule de maïs
<b>120 g</b>	Chocolat noir (40-60% de cacao)
<b>400 g</b>	Pfirsiche

## PRÉPARATION

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