



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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25



moyen

## INGRÉDIENTS POUR 12 PORTIONS

<b>4</b>	Jaune(s) d'œuf
<b>50 g</b>	Marzipan_Pâte d'amandes, râpée
<b>0.5</b>	Orange(s), jus et zeste finement râpé
<b>2 cl</b>	Amaretto
	Colorant vert alimentaire
<b>4</b>	Blanc(s) d'œuf
<b>80 g</b>	Sucre
<b>1 pincée</b>	Sel
<b>100 g</b>	Farine
<b>80 g</b>	Amandes, râpée
<b>0.5</b>	Levure chimique
<b>250 g</b>	QimiQ Base crème, non réfrigéré
<b>80 g</b>	Sucre glace
<b>4 cl</b>	Whisky
<b>1 TL</b>	Löskaffeepulver
<b>125 ml</b>	Crème fouettée 36 % graisse, fouetté
<b>500 g</b>	Marzipan_Pâte d'amandes
	Colorant vert alimentaire

## PRÉPARATION

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