



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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15



## INGRÉDIENTS POUR 4 PORTIONS

<b>250 g</b>	QimiQ Base crème
<b>1</b>	Œuf(s)
<b>2</b>	Jaune(s) d'œuf
<b>1</b>	Orange(s), jus et zeste finement râpé
<b>1</b>	Citron(s), le jus
<b>80 g</b>	Chocolat blanc
<b>60 g</b>	Marzipan_Pâte d'amandes
<b>250 ml</b>	Crème fouettée 36 % graisse
<b>180 g</b>	Abricots, réduit en purée
<b>100 g</b>	Beurre
<b>40</b>	Sucre
<b>100 g</b>	Pistazien, moulues
<b>160 g</b>	Farine de blé

## PRÉPARATION

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