

# MIT BLAUSCHIMMELKÄSE GEFÜLLTE HÜHNERFLÜGEL



## QimiQ AVANTAGES

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25



moyen

## INGRÉDIENTS POUR 1089 G

- |                 |                                      |
|-----------------|--------------------------------------|
| <b>50 g</b>     | QimiQ Base crème                     |
| <b>453.59 g</b> | Hühnerflügel                         |
| <b>250 g</b>    | Hühnerschenkel-Fleisch, moulues      |
| <b>1.5 g</b>    | Sel                                  |
| <b>0.5 g</b>    | Poivre blanc, moulues                |
| <b>100 g</b>    | Statesboro Blauschimmelkäse, émietté |

## FÜR DEN TEIG

- |               |                      |
|---------------|----------------------|
| <b>115 g</b>  | Fécule de maïs       |
| <b>35 g</b>   |                      |
| <b>4.4 g</b>  | Levure chimique      |
| <b>3.1 g</b>  | Sel                  |
| <b>1.45 g</b> | Poivre blanc         |
| <b>1</b>      | Œuf(s)               |
| <b>25 g</b>   | Chapelure (optional) |

## PRÉPARATION

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