



## QimiQ AVANTAGES

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25



## INGRÉDIENTS POUR 10 PORTIONS

<b>450 g</b>
<b>160 ml</b> Jus d'un citron
<b>200 g</b> Beurre
<b>120 g</b> Sucre
<b>3</b> Œuf(s)
<b>4 g</b> Zitronenschale
<b>25 g</b>
<b>100 g</b> Beurre
<b>45 g</b> Sucre
<b>160 g</b> Farine
<b>100 g</b> Pistazien, râpée
<b>150 g</b> QimiQ Base crème
<b>380 g</b> Demi-crème acidulée
<b>130 ml</b> Jus d'un citron
<b>140 g</b> Sucre
<b>4 g</b> Zitronenschale
<b>1 Msp.</b> Sel
<b>2 g</b> Gousse(s) de vanille
<b>1.5</b>
<b>1 bouquet(s)</b> Zitronenthymian
<b>300 g</b> , réfrigéré
<b>300 ml</b> Lait de coco
<b>160 g</b> Jus d'un citron
<b>80 g</b> Sucre
<b>15</b> Basilikumblätter

## PRÉPARATION

1. content not maintained in this language
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