



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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moyen

## INGRÉDIENTS POUR 10 PORTIONS

<b>6 Stück</b>	Œuf(s)
<b>300 g</b>	Sucre
<b>1 paquet</b>	Sucre vanillé
<b>1 pincée</b>	Sel
<b>1 Stück</b>	Citron(s), le jus
<b>0.5 Stück</b>	Citron(s), zeste finement râpé
	Rumaroma
<b>250 g</b>	Farine, sans levure
	Beurre, pour le plat
<b>250 g</b>	, réfrigéré
<b>120 ml</b>	Mandarinensaft_Jus de mandarine
<b>150 g</b>	Mascarpone
<b>100 g</b>	Mandarine(n), coupé en dés
<b>200 g</b>	, réfrigéré
<b>140 ml</b>	Lait
<b>100 g</b>	Sucre
<b>120 g</b>	Chocolat noir (40-60% de cacao), fondu
<b>10 ml</b>	Grand Marnier

## PRÉPARATION

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