

**QimiQ AVANTAGES**

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moyen

Tipps**INGRÉDIENTS POUR 12 TRANCHES****7** Blanc(s) d'œuf**120 g** Sucre**2 cs** Fécule de maïs**5** Jaune(s) d'œuf**2** Œuf(s)**70 g** Sucre**1 paquet** Sucre vanillé**1 pincée** Sel**80 g** Farine**250****250 g** QimiQ Base crème, réfrigéré**150 ml** Crème fouettée 36% de matière grasse**170 g** Mascarpone**80 g** Sucre**20 g** Löskaffeepulver**150 g** Beurre, fondu**PRÉPARATION**

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