



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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## Tipps

### INGRÉDIENTS POUR 10 PIÈCES

<b>10</b>	Œuf(s)
<b>200 g</b>	Sucre
<b>1 paquet</b>	Sucre vanillé
<b>1 pincée</b>	Sel
<b>250 g</b>	Farine
<b>40 g</b>	Poudre de cacao
<b>125 g</b>	QimiQ Base crème, non réfrigéré
<b>125 ml</b>	Rhum
<b>1</b>	Orange(s), jus et zeste finement râpé
<b>1</b>	Citron(s), jus et zeste finement râpé
<b>0.5 TL</b>	Cannelle
<b>200 g</b>	Marillenmarmelade
<b>400 g</b>	Fondantüberzug
<b>1 Pkg. [packer!]</b>	rote Lebensmittelfarbe
<b>1 Schuss</b>	Eau

### PRÉPARATION

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