



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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60



moyen

## INGRÉDIENTS POUR 12 PIÈCES

**12 Stück** Mürbteig-Schälchen\_Couppelles en pâte brisée

**250 g** QimiQ Base crème

**160 ml** Jus d'un citron

**1** Citron(s), zeste finement râpé

**200 g** Beurre

**120 g** Sucre

**3** Œuf(s)

**250 g** , réfrigéré

**150 g** Mascarpone

**100 ml** Crème fouettée 36 % graisse

**100 g** Sucre

**1 paquet** Sucre vanillé

**2 cs** Amaretto

## PRÉPARATION

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8. **Tipp:** Mit frischen Beeren und Minze dekorieren.