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QimiQ AVANTAGES

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moyen

Conseils

INGRÉDIENTS POUR 1 TARTE, 26 CM Ø

250 g	QimiQ Sauce Base
100 g	Sucre
0.5 dé(s)	Levure de boulanger fraîche
50 g	Beurre, fondu
1	Œuf(s)
450 g	Farine
1 pincée	Sel
1 paquet	Sucre vanillé
	Beurre, pour le plat
	Œuf(s), pour badigeonner
	Sucre glace, pour saupoudrer
250 g	QimiQ Whip Vanille, réfrigéré
250 g	QimiQ Base crème, réfrigéré
50 g	Sucre
	Citron(s), le jus

PRÉPARATION

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