



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

- No content maintained
- No content maintained
- No content maintained
- No content maintained
- No content maintained



50



moyen

## Conseils

### INGRÉDIENTS POUR 1 TARTE, 26 CM Ø

<b>125 g</b>	QimiQ Sauce Base
<b>125 g</b>	Beurre, fondu
<b>4</b>	Œuf(s)
<b>100 g</b>	Sucre
<b>200 g</b>	Noisettes, moulues
<b>1 cc</b>	Levure chimique
<b>25 g</b>	Fécule de maïs
<b>50 g</b>	Chocolat noir, finement hachées
<b>1</b>	Beurre, pour le plat
<b>250 g</b>	QimiQ Whip , réfrigéré
<b>250 g</b>	QimiQ Classic Vanille, réfrigéré
<b>80 g</b>	Yogourt nature
<b>70 g</b>	Sucre
<b>30 g</b>	Praline de noisette
<b>30 g</b>	Chocolat noir, finement hachées

## PRÉPARATION

1. content not maintained in this language
2. content not maintained in this language
3. content not maintained in this language
4. content not maintained in this language
5. content not maintained in this language
6. content not maintained in this language
7. content not maintained in this language