



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## Conseils

### QimiQ AVANTAGES

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moyen

## INGRÉDIENTS POUR 24 PIÈCES

<b>180 g</b>	QimiQ Sauce Base
<b>40 g</b>	Sucre
<b>10 g</b>	Levure de boulanger fraîche
<b>55 g</b>	Beurre, mou
<b>210 g</b>	Farine
<b>0.5 paquet</b>	Levure chimique
<b>1 pincée</b>	Sel
<b>125 g</b>	QimiQ Classic Vanille, non réfrigéré
<b>250 g</b>	Fromage frais
<b>60 g</b>	Sucre glace
<b>15 g</b>	Fécule de maïs
	Œuf(s), pour badigeonner
<b>1</b>	Lait, pour badigeonner

## PRÉPARATION

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