

**QimiQ AVANTAGES**

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**INGRÉDIENTS POUR 10 PORTIONS**

**45 g** QimiQ Base crème

**500 g** Boiron Pulpe de framboise

**70 g** Sucre gélifiant

**90 g** Poivron rouge, coupé en dés

**30 g** Sucre

**450 g** QimiQ Sauce Base

**80 g** Jaune(s) d'œuf

**100 g** Œuf(s)

**80 g** Sucre

**1 pincée** Sel

**10 ml** Rhum

**400 g** Valrhona-Guanaja 70% dunkle Schokolade

**300 g** Blanc(s) d'œuf

**50 g** Sucre

**PRÉPARATION**

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