



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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simplement

## INGRÉDIENTS POUR 24 TRANCHES

<b>500 g</b>	QimiQ Sauce Base
<b>500 g</b>	Œuf(s)
<b>500 g</b>	Sucre
<b>500 g</b>	Beurre, fondu
<b>1 pincée</b>	Sel
<b>12</b>	Sucre vanillé
<b>500 g</b>	Farine
<b>16 g</b>	Levure chimique
<b>1 kg</b>	Pomme(s)
<b>1</b>	Citron(s), le jus
<b>2 pointe(s)</b>	Cannelle
<b>60 g</b>	Sucre
<b>100 g</b>	Amandes,

## PRÉPARATION

1. content not maintained in this language
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