



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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40



semplicement

## INGREDIENTI PER 1

<b>250 g</b>	QimiQ Sauce Base
<b>4</b>	Uovo (Uova)
<b>130</b>	Olio di girasole
<b>250 g</b>	Zucchero
<b>1</b>	Zucchero vanigliato
<b>200 g</b>	Farina, griffig
<b>1</b>	Livieto
<b>150 g</b>	Nocciole, Burro,
<b>250 g</b>	QimiQ Whip,
<b>200 g</b>	Panna acida, 15 % di grassi
<b>100 g</b>	Zucchero a velo
<b>0.5</b>	Limone (Limoni),
<b>80 g</b>	Burro, Marmellata di mirtilli rossi,

## PREPARAZIONE

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7. content not maintained in this language
8. **Tipp:** Mit frischen Himbeeren dekorieren.