



CHOCOLATE AND MARZIPAN GATEAU



QimiQ VANTAGGI

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semplicement

INGREDIENTI PER 1

43 g Burro
13 g Zucchero a velo
40 g Tuorlo d'uovo
43 g Cioccolato nero (40-60% di cacao),
60 g Bianco dell'uovo
60 g Zucchero
43 g Farina
25 g Liquore all'arancia, Cointreau
12 g Aqua
12 g Zucchero a velo
150 g QimiQ Whip,
150 g QimiQ Classic
60 g Zucchero
150 g Cioccolato nero (40-60% di cacao)
60 g Marzapane, grob gerieben
20 g Aquavite di pera Williams
150 g QimiQ Classic
384 g Aqua
200 g Dextrose
63 g Cacao in polvere
16 g Foglia di gelatina à 3 g
79 g Sciroppo di glucosio
8 g Maizena
120 g Cioccolato nero (40-60% di cacao)
400 g Pesche

PREPARAZIONE

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