



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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15



semplicement

## INGREDIENTI PER 12

<b>125 g</b>	QimiQ Sauce Base
<b>100 g</b>	Burro,
<b>120</b>	Zucchero
<b>4</b>	Uovo (Uova)
<b>2 g</b>	Scorza d'arancia
<b>15 g</b>	Olio di semi di zucca
<b>120 g</b>	Biscotti al burro,
<b>40 g</b>	Farina
<b>10 g</b>	Livieto
<b>120 g</b>	Semi di zucca,
<b>250 g</b>	QimiQ Whip,
<b>125 g</b>	QimiQ Classic,
<b>200 g</b>	Zucca hokkaido
<b>60</b>	
<b>50 g</b>	Zucchero bruno
<b>1</b>	Cannella
<b>100</b>	Ricotta, 20 % di grassi
<b>2 cl</b>	Whiskey
<b>50 g</b>	Zucchero

## PREPARAZIONE

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