



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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25



medio

## INGREDIENTI PER 10

<b>250 g</b>	QimiQ Sauce Base
<b>225 g</b>	Burro
<b>250 g</b>	Zucchero
<b>1</b>	Uovo (Uova)
<b>300 g</b>	Farina per torte
<b>50 g</b>	Cacao in polvere
<b>5 g</b>	Sale
<b>40 g</b>	
<b>120 g</b>	
<b>4 g</b>	Succo di limone
<b>40 g</b>	Zucchero
<b>8 g</b>	Maizena
<b>180 g</b>	Ciliegie, conserva
<b>2 g</b>	Scorza d'arancia, frisch gerieben
<b>500 g</b>	QimiQ Whip,
<b>100</b>	Zucchero
<b>5 g</b>	Essenza di vaniglia
<b>100 g</b>	
<b>75 g</b>	
<b>250 g</b>	,
<b>300 g</b>	QimiQ Whip,
<b>100 g</b>	Zucchero
<b>25</b>	Kirsch ['acquavite di ciliegie]
<b>1</b>	

## PREPARAZIONE

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