



## QimiQ VANTAGGI

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15



semplicement

## INGREDIENTI PER 12

|              |                         |
|--------------|-------------------------|
| <b>110 g</b> | Burro,                  |
| <b>170</b>   | Latte                   |
| <b>3</b>     | Uovo (Uova)             |
| <b>1</b>     | Zucchero vanigliato     |
| <b>120 g</b> | Zucchero a velo         |
| <b>1</b>     | Sale                    |
| <b>200 g</b> | Cioccolato semi-amaro,  |
| <b>250 g</b> | Farina                  |
| <b>20 g</b>  | Cacao in polvere        |
| <b>0.5</b>   | Livieto                 |
|              | Burro,                  |
| <b>250 g</b> | QimiQ Classic Vaniglia, |
| <b>100 g</b> | Purè di frutta lampione |
| <b>80 g</b>  | Zucchero                |
| <b>1</b>     | Peperoncini in polvere  |
| <b>125</b>   |                         |

## PREPARAZIONE

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