



## QimiQ VANTAGGI

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40



semplicement

## INGREDIENTI PER 1

<b>250 g</b>	QimiQ Sauce Base
<b>200 g</b>	Burro,
<b>200 g</b>	Zucchero a velo
<b>1</b>	Zucchero vanigliato
<b>1</b>	Sale
<b>5</b>	Uovo (Uova)
<b>280 g</b>	Farina
<b>0.5</b>	Livieto
<b>20 g</b>	Cacao in polvere
<b>200 g</b>	Ciliegie, in conserva e sgocciate
<b>250 g</b>	QimiQ Whip Vaniglia,
<b>250 g</b>	QimiQ Classic,
<b>175 g</b>	Formaggio fresco
<b>80 g</b>	Zucchero
<b>250 g</b>	QimiQ Classic
<b>200 g</b>	Cioccolato nero (40-60% di cacao)
<b>60 g</b>	Burro

## PREPARAZIONE

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