



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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50



medio

## Suggerimenti

### INGREDIENTI PER 1

<b>125 g</b>	QimiQ Sauce Base
<b>125 g</b>	Burro,
<b>4</b>	Uovo (Uova)
<b>100 g</b>	Zucchero
<b>200 g</b>	Nocciole,
<b>1</b>	Livieto
<b>25 g</b>	Maizena
<b>50 g</b>	Cioccolato semi-amaro,
<b>1</b>	Burro,
<b>250 g</b>	QimiQ Whip,
<b>250 g</b>	QimiQ Classic Vaniglia,
<b>80 g</b>	Yogurt naturale
<b>70 g</b>	Zucchero
<b>30 g</b>	Crocante di nocciole
<b>30 g</b>	Cioccolato semi-amaro,

### PREPARAZIONE

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