

**QimiQ VANTAGGI**

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**INGREDIENTI PER 10**

**125 g** QimiQ Sauce Base

**250 g** Burro,

**5** Uovo (Uova)

**180 g** Farina per torte

**100 g** Farina di mandorle

**15 g** Livieto

**10 g** Zucchero vanigliato

**200 g** Zucchero

**1 g** Sale

**250 g** QimiQ Whip,

**80 g** Zucchero

**80 g** Panna acida, 15 % di grassi

**1** Limone (Limoni),

**120 g**

**80 g** Burro,

**250 g** QimiQ Whip,

**80 g** Zucchero

**80 g** Panna acida, 15 % di grassi

**1** Limone (Limoni),

**150 g**

**80 g** Burro,

**250 g** QimiQ Whip,

**80 g** Zucchero

**80 g** Panna acida, 15 % di grassi

**1** Limone (Limoni),

**100 g**

**80 g** Burro,

**250 g**

**4** Foglia di gelatina à 3 g

**250 g**

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**PREPARAZIONE**

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