



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ BENEFITS

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50



medium

## INGREDIENTS FOR 10 PORTION

<b>450 g</b>	QimiQ Whip, chilled
<b>320 g</b>	White chocolate
<b>150 g</b>	Butter
<b>150 g</b>	Whole egg(s)
<b>1 cl</b>	Grand Marnier
<b>80 ml</b>	Whipping cream 36 % fat
<b>20 g</b>	Sugar
<b>170 g</b>	Mango puree
<b>50 g</b>	Passion fruit puree
<b>100 ml</b>	Water
<b>10 g</b>	Gelling agent
<b>60 g</b>	QimiQ Classic
<b>120 ml</b>	Whipping cream 36 % fat
<b>6 g</b>	Cocoa powder
<b>150 g</b>	Dark chocolate (40-60 % cocoa) Tonka bean, finely grated, to taste
<b>100 g</b>	Cocoa powder
<b>50</b>	Sugar
<b>50 g</b>	Butter, tempered
<b>50 g</b>	Brown sugar
<b>50 g</b>	Pistachios, minced
<b>35 g</b>	Coarse flour, type 480
<b>8 g</b>	Cocoa powder
<b>pinch(es)</b>	Salt
<b>250 g</b>	QimiQ Classic
<b>900 g</b>	Plums, crushed
<b>110 g</b>	Preserving sugar
<b>2 g</b>	Cardamom, ground
<b>2 g</b>	Cinnamon, ground
<b>3 g</b>	Vanilla sugar
<b>15 ml</b>	Lemon juice

## METHOD

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