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| |  |  | | --- | --- | |  |  |  Receta Método  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | **Tegral Allegro** | 1000 | G | | Harina | 500 | G | | **Mimetic 32** | 400 | G | | Huevo | 200 | G | | **Chantyak** | 200 | G | | Hacer un Arenado con el **Tegral Allegro**, la harina y la Mimetic 32.  Luego agregar los huevos y la **Chantypak** .  Integrar hasta formar una masa, pero sin amasar en exceso.  Estirar de 3 cm de alto aproximadamente.  Hornear a 180 °C por aprocimadamente 15-20 minutos. |  Rendimiento aproximado |
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50 unidades de 44 g