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| |  |  | | --- | --- | |  |  |  Receta Método  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | **Tegral Allegro** | 1250 | G | | Harina | 500 | G | | Margarina | 500 | G | | Huevos | 200 | G | | Leche o Agua | 150 | G | | **Carat Coverlux SA** | 400 | G | | Integrar todos los ingredientes en batidora con paleta, aproximadamente 2 minutos + en velocidad baja.  Formar cilindros de 4 cm de diámetro, cortar las piezas,  Estibarlas en placas enharinadas con una separación de 3 cms., Hornear a 190°c por 10 minutos |  | |  |  | |  | |  |  Rendimiento aproximado |
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136 unidades de 22 g