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| |  |  | | --- | --- | | Composición Pepas con Membrillo |  |  Receta Método  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | **Tegral Allegro** | 1000 | G | | **Carat Decorcrem Semiamargo** | 150 | G | | Harina | 500 | G | | Huevos | 200 | G | | Azucar Negra | 50 | G | | Margarina | 400 | G | | Amasar todos los ingredientes en maquina con paletina por 1 minuto.  Formar un cilindro de 3 cm de diámetro y cortar de 1cm de espesor.  Estibar en placa engrasada.  Rellenar en el centro con dulce de membrillo.  Hornear a 210° por 8 minutos. |  Receta Método  |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  |  |  | | --- | --- | --- | | Membrillo | 500 | G | | Rellenar en el centro el dulce de meembrillo.  Hornear a 210° por 8 minutos. |  Rendimiento aproximado |
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160 unidades de 20g