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| ComposiciónPepas con Membrillo  |  |

Receta Método

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| **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

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| 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