

Moulinex®

m4000

FR

NL

DE

EN

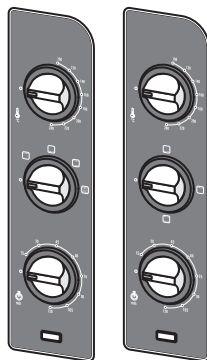
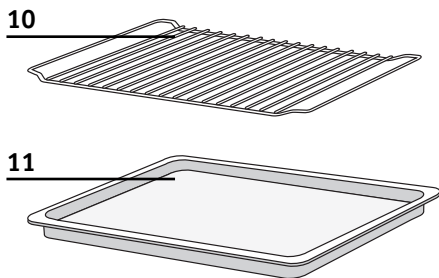
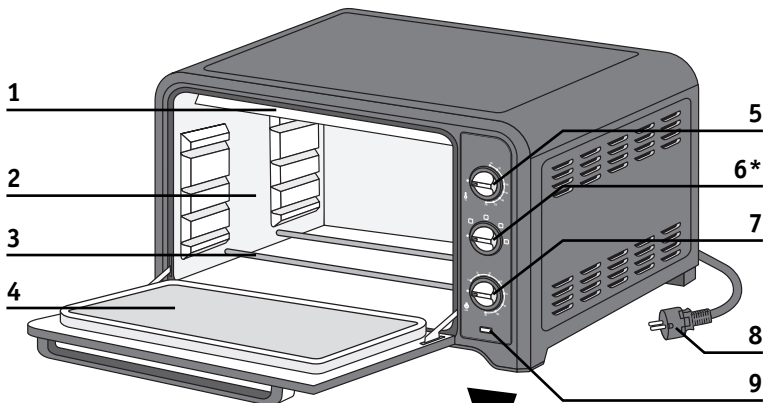
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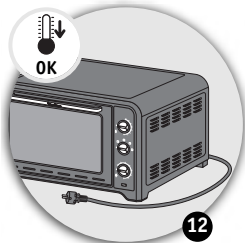
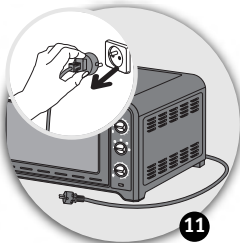
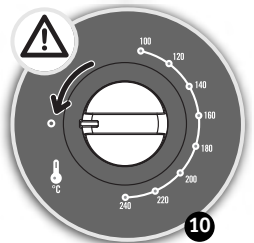
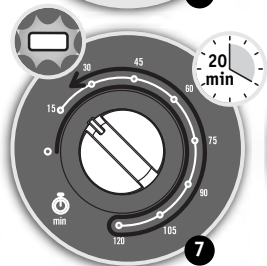
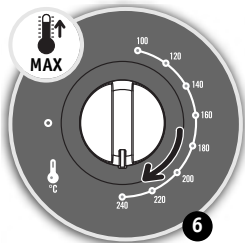
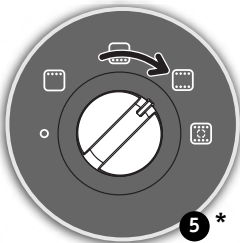
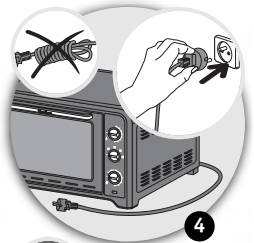
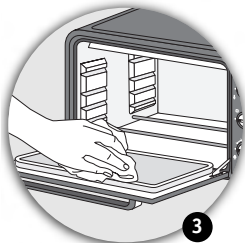
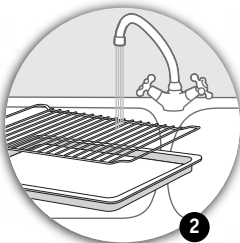
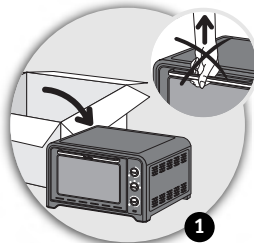
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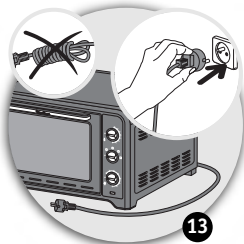
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1 Description - Beschrijving - Beschreibung Descripción - Descrição - Descrizione

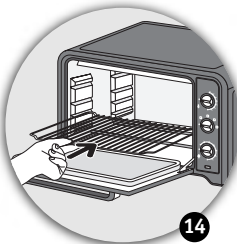
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|----|--|----|----------------------------------|
| 1 | Résistance supérieure | 1 | Bovenste verwarmingselement |
| 2 | Parois aluminium | 2 | Aluminium wanden |
| 3 | Résistance inférieure | 3 | Onderste verwarmingselement |
| 4 | Porte double parois | 4 | Dubbelwandige deur |
| 5 | Bouton de réglage température | 5 | Regelbare thermostaatknop |
| 6 | Bouton des fonctions | 6 | Functieknop |
| 7 | Bouton de minuterie | 7 | Timerknop |
| 8 | Cordon d'alimentation | 8 | Snoer |
| 9 | Voyant de fonctionnement | 9 | Aan/uit-controlelampje |
| 10 | Grille réversible | 10 | Omkeerbaar rooster |
| 11 | Plat lèche-frite | 11 | Opvangbak voor vet |
| | | | |
| 1 | Oberes Heizelement | 1 | Top heating element |
| 2 | Aluminiumwände | 2 | Aluminium walls |
| 3 | Unteres Heizelement | 3 | Bottom heating element |
| 4 | Doppelwandige Tür | 4 | Double-wall door |
| 5 | Temperaturregler | 5 | Temperature control button |
| 6 | Funktionsknopf | 6 | Functions button |
| 7 | Timer-Knopf | 7 | Timer button |
| 8 | Netzkabel | 8 | Power cord |
| 9 | Betriebskontrollleuchte | 9 | Power indicator light |
| 10 | Umkehrbarer Rost | 10 | Reversible shelf |
| 11 | Emaillierte Bratschale | 11 | Drip tray |
| | | | |
| 1 | Resistencia superior | 1 | Resistência superior |
| 2 | Paredes aluminio | 2 | Paredes alumínio |
| 3 | Resistencia inferior | 3 | Resistência inferior |
| 4 | Puerta de doble cristal | 4 | Porta de parede dupla |
| 5 | Botón de ajuste de temperatura | 5 | Botão deregulação da temperatura |
| 6 | Botón de funciones | 6 | Botão das funções |
| 7 | Botón de temporizador | 7 | Botão temporizador |
| 8 | Cable de alimentación | 8 | Cabo de alimentação |
| 9 | Indicador de funcionamiento | 9 | Luz piloto de funcionamento |
| 10 | Rejilla reversible | 10 | Grelha reversível |
| 11 | Bandeja | 11 | Tabuleiro |
| | | | |
| 1 | Resistenza superiore | | |
| 2 | Pareti alluminio | | |
| 3 | Resistenza inferiore | | |
| 4 | Sportello a parete doppia | | |
| 5 | Bottone di regolazione della temperatura | | |
| 6 | Bottone di selezione delle funzioni | | |
| 7 | Bottone del timer | | |
| 8 | Cavo d'alimentazione | | |
| 9 | Spia di funzionamento | | |
| 10 | Griglia reversibile | | |
| 11 | Piatto leccarda | | |



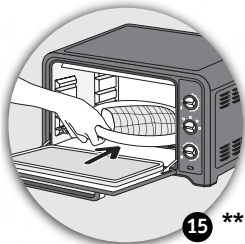
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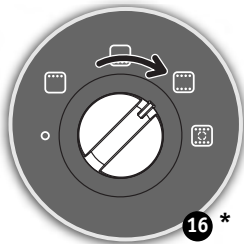
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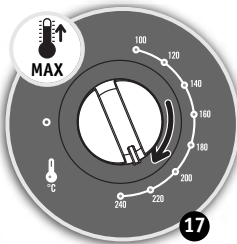
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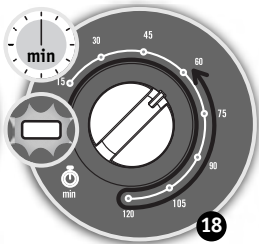
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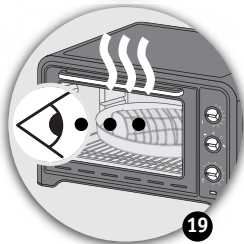
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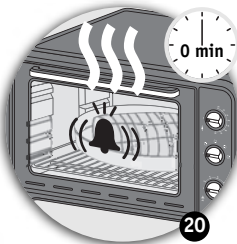
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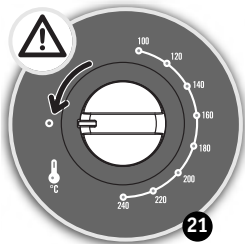
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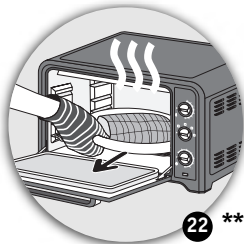
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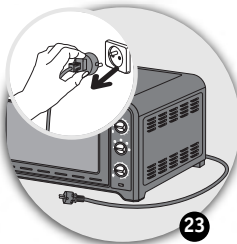
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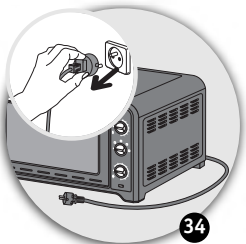
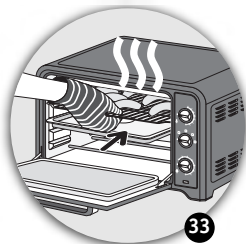
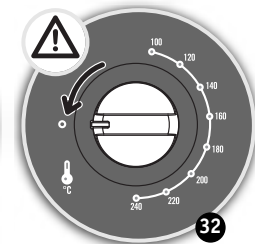
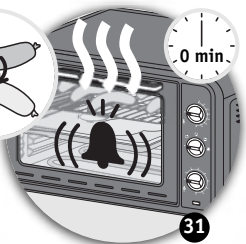
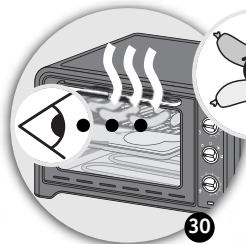
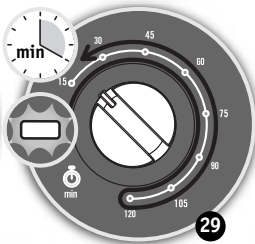
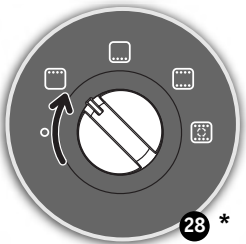
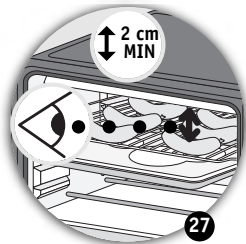
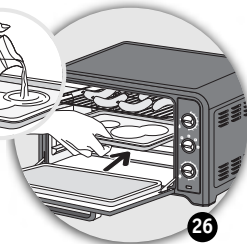
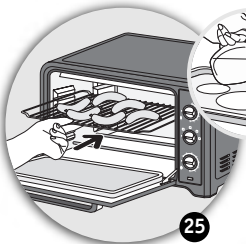
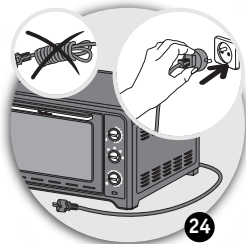
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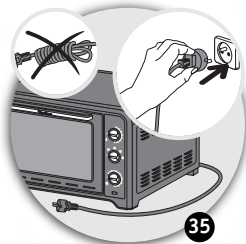
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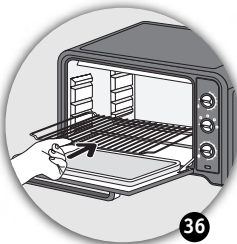
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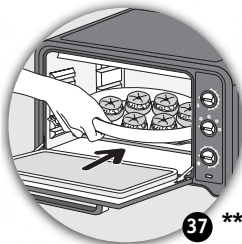
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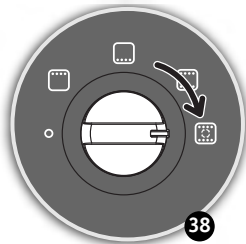
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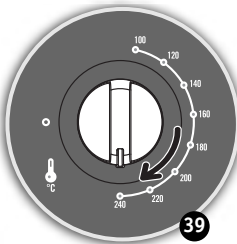
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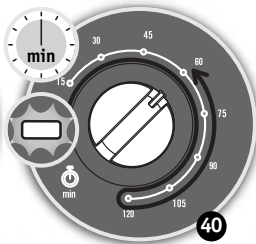
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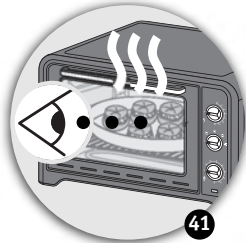
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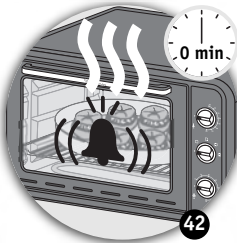
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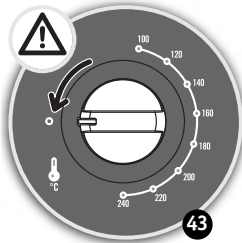
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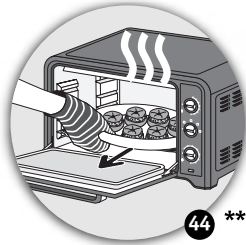
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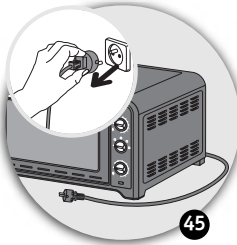
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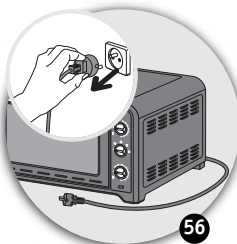
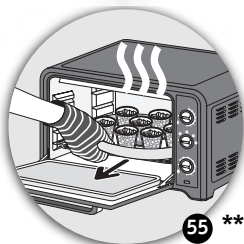
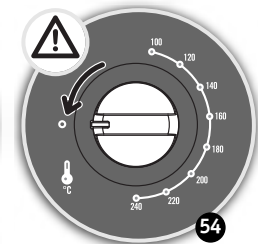
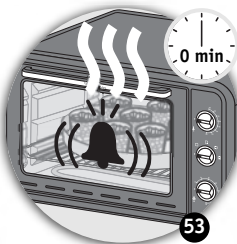
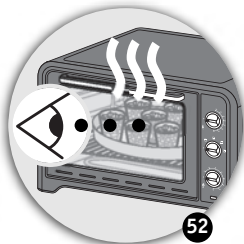
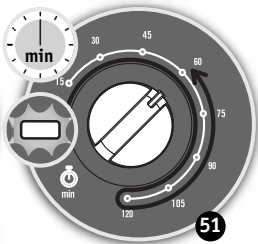
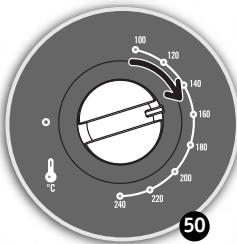
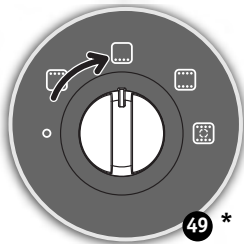
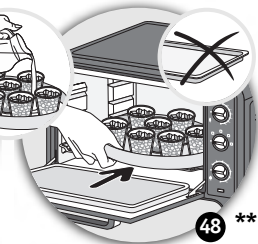
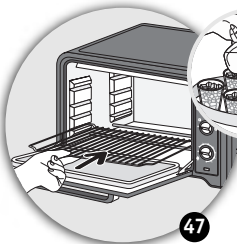
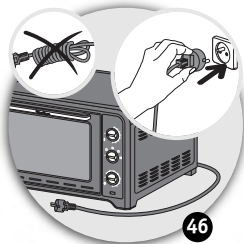
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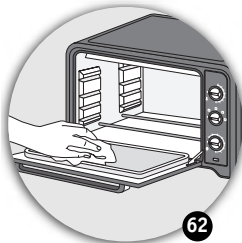
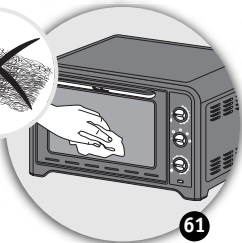
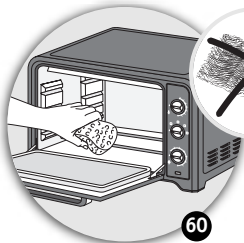
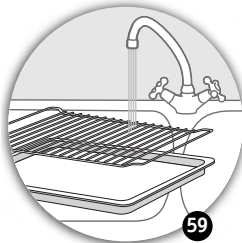
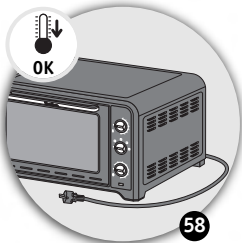
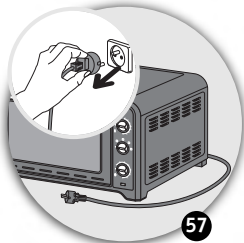
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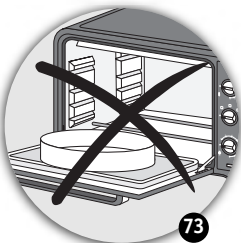
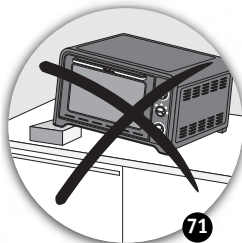
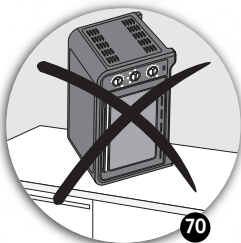
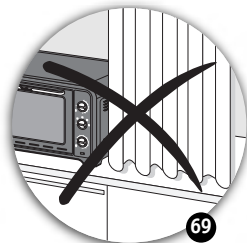
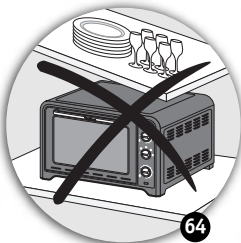
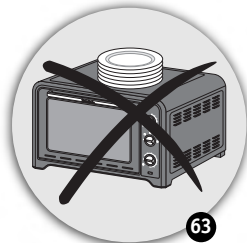




	x 4			10 min	240	20
	1,5 Kg			10 min	230	60
	750 gr			10 min	240	25
	1 Kg			---	230	80
	x 4			---	240	22
	x 8			---	240	15
	350 gr			10 min	210	15
				10 min	240	45
	650 gr			10 min	240	16
				---	240	28
				10 min	200	45
				10 min	200	20
				---	135	53
				10 min	230	55
				10 min	240	25

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9



Parmentier de bœuf et tomate à l'origan

6 ramequins de 200 ml - Sans préchauffage - Préparation : 25 min - Cuisson : 52 min à 150°
- Grille niveau 1

- 400 g de pommes de terre lavées (type Charlotte) • 400 g de bœuf haché 5% de matières grasses
- 8 cuillères à soupe de pulpe de tomates • 1 oignon nouveau émincé finement
- 30 g de beurre en petits morceaux • 2 cuillères à soupe de crème épaisse légère
- 1 cuillère à soupe d'origan • 1 cuillère à soupe d'huile d'olive • Quelques gouttes de Tabasco® (selon votre appréciation) • Quelques branches de thym frais pour la décoration • Sel et poivre

1. Mettez les pommes de terre en vapeur pendant 25-30 min.
2. Assaisonnez le bœuf haché avec l'oignon, l'huile d'olive, le sel, le poivre et quelques gouttes de Tabasco®. Une fois les pommes de terre cuites, épluchez-les, puis écrasez-les à l'aide d'une fourchette, ajoutez le beurre et la crème épaisse.
3. Montez les "Parmentier" dans les ramequins. Commencez par une couche de bœuf, puis de tomates parsemées d'origan et de pommes de terre, puis renouvelez ce montage. Placez les ramequins dans le plat rempli d'eau et mettez le tout au four sur la grille placée niveau 1, pendant 52 minutes à 150°. Au moment de servir, ajoutez de la pulpe de tomate et une branche de thym sur chaque ramequin.

Suggestion : servez avec une salade (roquette, mesclun).

Gâteau fondant au chocolat

4 ramequins pour 4 personnes - Sans préchauffage - Préparation : 15 min - Cuisson : 53 min à 135°
- Grille niveau 2

- 120 g de chocolat noir à 64% minimum • 40 g de beurre en pommade • 2 jaunes d'œufs
- 3 blancs d'œufs montés en neige • 50 g de sucre en poudre • 3 cuillères à soupe de farine

1. Mettez à fondre dans une casserole le chocolat et le beurre. Mélangez les jaunes et le sucre puis ajoutez la farine. Versez-y le chocolat et le beurre fondus. Incorporez un tiers des blancs montés en neige au fouet et le reste à la spatule.
2. Remplissez les ramequins avec la préparation. Placez-les dans un plat rempli d'eau et mettez le tout au four sur la grille placée niveau 2 pendant 53 minutes à 135°.
3. Servez tiède ou froid.

Stoofpot van rundvlees en tomaat met oregano

4 stoomglaasjes - 4 personen - Voorbereiding : 25 min - bereiding : 30 min

- 170 g gewassen aardappelen (type Charlotte) • 170 g rundergehakt, 5% vet
- 8 eetlepels tomatenpulp • 1 fi jngesneden lente-uitje • 15 g boter in kleine stukjes
- 2 eetlepels magere verse room • 1 eetlepel oregano
- 1 eetlepel olijfolie • Enkele druppeltjes Tabasco® (naar smaak)
- Enkele takjes verse tijm voor de afwerking • peper en zout

1. Stoom de aardappelen gedurende 25 tot 30 min.
2. Breng ondertussen het rundergehakt op smaak met de ui, de olijfolie, peper en zout en enkele druppeltjes Tabasco®. Schil de aardappelen wanneer ze gaar zijn, pureer ze met een vork en voeg de boter en verse room toe.
3. Doe de stoofpot om en om in de glaasjes. Begin met een laag rundvlees, dan tomaten bestrooid met oregano en dan aardappelen, en doe dit nogmaals. Sluit de glaasjes. Plaats 30 tot 35 min. in de stoomkoker. Leg voor het serveren de tomatenpulp en een takje tijm op elk glaasje.

Tip: serveer met een salade (rucola, slamix).

Zachte chocoladetaar

4 stoomglaasjes voor 4 personen - Voorbereiding : 15 min - bereiding : 15 min

- 120 g pure chocolade met minstens 64% cacao • 40 g zachte boter • 40 g zachte boter
- 2 eidooiers • 3 stijfgeklopte eiwitten • 50 g kristalsuiker • 3 eetlepels meel

1. Laat in een steelpan de chocola en de boter smelten. Meng de eidooiers met de suiker en voeg dan het meel toe. Giet de gesmolten chocola en boter erbij. Vermeng daarmee een derde van het stijfgeklopte eiwit met een klopper, en spatel daarna de rest erdoor. Giet de inhoud in de glaasjes en sluit ze af.
2. Stoom 15 minuten samen met het voorgerecht en het hoofdgerecht.
3. Serveer lauwwarm of koud.

Rindfleischauflauf mit Tomaten und Oregano

4 Gläser - 4 Personen - Vorbereitung : 25 Min. - Garzeit : 30 Min.

- 400 g Kartoffeln • 400 g Tartar • 1 Frühlingszwiebel, fein geschnitten • 1 EL Olivenöl
- Salz und Pfeffer aus der Mühle Tabasco® (nach Geschmack) • 15 g Butter
- 2 EL Crème légère (15 % Fett) • 8 EL Tomatenpüree
- 1 EL Oregano frische Thymianzweige zur Dekoration

1. Die Kartoffeln 25 bis 30 Minuten dampfgaren.
2. Das Tartar mit der Zwiebel, dem Olivenöl, dem Salz, dem Pfeffer und ein paar Spritzern Tabasco® würzen. Die gegarten Kartoffeln pellen und mit einer Gabel zerdrücken. Butter und Crème légère hinzugeben.
3. Den „Auflauf“ in die Gläser füllen. Mit dem Rindfleisch beginnen und anschließend eine Schicht Tomatenpüree mit Oregano und dann Kartoffeln darauf geben. Diese Reihenfolge wiederholen. Die Gläser verschließen und 30 bis 35 Minuten dampfgaren. Vor dem Servieren etwas Tomatenpüree und einen Zweig Thymian auf jedes Glas geben.

Serviervorschlag: Reichen Sie einen Salat als Beilage (Rucola, Mischsalat).

Birnen-Cupcake mit Schokolade

4 Gläser - 4 Personen - Vorbereitung : 20 Min. - Garzeit : 20 Min.

- 75 g dunkle Schokolade • 30 g Butter • 100 g Mehl • 70 g Puderzucker
- 1 Päckchen Backpulver • ½ TL Zimt • 1 Prise Salz • 2 Eier • 140 g Crème légère (15 % Fett)
- Ein paar Tropfen Vanillearoma • 1 EL Birnenschnaps • 4 kleine Birnen (Konserven)
- 4 EL Crème légère flüssig (10 % Fett) • Schokostreusel zum Garnieren

1. Die Schokolade und die Butter in einem hitzebeständigen Gefäß 10 Minuten im Dampfgarer erhitzen.
2. Das Mehl, den Zucker, das Backpulver, den Zimt und das Salz mischen. Die Eier, die Crème légère, die Schokolade und die Butter sorgfältig unterrühren. Das Vanillearoma und den Birnenschnaps hinzugeben.
3. Sobald die Mischung hergestellt ist, die Birnen in die Gläser legen und die Gläser zu zwei Dritteln mit der Masse füllen. Die Gläser verschließen und 20 Minuten dampfgaren. Die Cupcakes abkühlen lassen und mit einem Esslöffel Crème légère flüssig und Schokostreuseln garnieren.

Beef, tomato and potato layer pie with oregano

4 steaming cups - 4 servings - Preparation : 25 min - Cooking : 30 min

- 170 g (6 oz) firm, waxy potatoes (such as Charlotte or Maris Peer), washed but unpeeled
- 170 g (6 oz) lean minced beef (about 5% fat) • 1 spring onion, finely sliced
- 1 tablespoon olive oil • A few drops Tabasco sauce (to taste 8 tablespoons tomato pulp or puree)
- 15 g (½ oz) butter, cut into small pieces • 2 tablespoons single cream
- 8 tablespoons pureed tomato or tomato pulp • 1 tablespoon dried oregano • Salt and pepper
- A few sprigs fresh thyme for decoration

1. Steam the potatoes for 25 to 30 minutes.
2. In the mean time, season the minced beef with the onion, olive oil, salt, pepper and Tabasco sauce. When the potatoes are cooked, peel them and use a fork to mash them, adding the butter and cream.
3. Assemble the “layered pies” in the cups. Begin with a layer of beef, add a layer of tomatoes, sprinkle with oregano and top with a layer of potatoes, and then begin the layers again. Cover the cups with the lids. Steam for 30 to 35 minutes in basket no. 3. Just before serving, remove the covers and add a spoonful of tomato pulp and a small sprig of thyme on each cup.

Tip: Serve with a salad (rocket, mixed green salad).

Melt-in-the-mouth chocolate pudding

4 steaming cups - 4 servings - Préparation : 15 min - Cuisson : 15 min

- 120 g (4 oz) plain chocolate (at least 64% cocoa solids) • 40 g (1½ oz) softened butter
- 2 egg yolks • 3 egg whites, beaten until stiff • 50 g (2 oz) caster sugar
- 3 tablespoons plain flour

1. Melt the chocolate and the butter in a heatproof bowl over a pan of simmering water in a saucepan. Beat the yolks and the sugar together, then add the flour. Add the melted chocolate and butter mixture. Whisk in a third of the beaten egg whites, and then fold in the rest. Pour the contents into the cups and cover with lids. Place in basket no. 3.
2. Steam for 15 minutes with the starter and the main course.
3. Remove the covers just before serving. Serve warm or cold.

Parmentier de buey y tomate al orégano

4 vasitos - 4 personas - Preparación : 25 min. - Cocción : 30 min.

- 170 g de patatas lavadas (tipo "charlotas") • 170 g de buey picado, 5% de materias grasas
- 8 cucharada sopera de pulpa de tomates • 1 cebolla nueva picada finamente
- 15 g de mantequilla en trocitos • 2 cucharada sopera de nata de batir light
- 1 cucharada sopera de orégano • 1 cucharada sopera de aceite de oliva
- Algunas gotas de Tabasco® (a su gusto) • Algunas ramas de tomillo fresco para decorar
- Sal y pimienta

1. Cocer las patatas al vapor durante 25/30 min.
2. Condimentar el buey picado con la cebolla, el aceite de oliva, le sal, la pimienta y algunas gotas de salsa de Tabasco®. Cuando las patatas estén cocidas, pélelas, macháquelas con un tenedor, añade la mantequilla y la nata de batir.
3. Ponga los "Parmentier" en los vasitos. Empiece por una capa de carne de buey, añade los tomates con orégano y las patatas y repita la secuencia. Cierre los vasitos. Cocer al vapor durante 30/35 min. En el momento de servir, añade la pulpa de tomate y una rama de tomillo a cada vasito.

Sugerimiento: servite con un'insalata (rucola, misticanza). Sugerencia : servir con una ensalada

Magdalena de pera y chocolate

4 vasitos - 4 personas - Preparación : 20 min - Cocción : 20 min

- 100 g de harina • 70 g de azúcar en polvo • 140 g de nata fresca para batir, 4 %
- 2 huevos • 1 sobre de levadura química • 75 g de chocolate negro • 30 g de mantequilla
- 1 pizca de sal • Algunas gotas de extracto de vainilla
- 120 g de peras escalfadas o 4 peras pequeñas escalfadas • Licor de pera • Nata batida light
- Fideos decorativos

1. Cocer al vapor el chocolate y la mantequilla, en un recipiente que aguante el calor, durante 10 min.
2. Mezcle la harina, el azúcar, la levadura química, y la sal. Añada los huevos, la nata fresca, el chocolate y la mantequilla, bien añadidos. Agregue el extracto de vainilla y el licor de pera.
3. Cuando la mezcla esté lista, ponga las peras en el fondo y llene los vasitos dos terceras partes. Cíérrelos. Cocer al vapor durante 20 min.

Cando los les vasitos de las magdalenas estén fríos, cúbralos con una buena cucharada de nata montada. Decorar con fideos.

Empadão de carne de vaca e tomate com orégãos

4 taças - 4 pessoas - Preparação : 25 min - Cozedura : 30 min

- 170 g de batatas lavadas • 170 g de carne de vaca picada com 5% de gordura
- 8 colheres de sopa de polpa de tomate • 1 cebola nova cortada finamente
- 15 g de manteiga em pedaços pequenos • 2 colheres de sopa de natas espessas light
- 1 colher de sopa de orégãos • 1 colher de sopa de azeite
- Algumas gotas de Tabasco® (consoante o gosto)
- Alguns raminhos de tomilho fresco para a decoração • Sal e pimenta

1. Coza as batatas ao vapor durante 25/30 min.
2. Tempere a carne de vaca picada com a cebola, o azeite, o sal, a pimenta e algumas gotas de Tabasco®. Quando as batatas estiverem cozidas, descasque-as, depois esmague-as com a ajuda de um garfo, adicione a manteiga e as natas espessas.
3. Coloque o empadão nas taças. Comece com uma camada de carne, depois os tomates polvilhados com orégãos e as batatas, e volte ao início. Feche as taças. Coza ao vapor durante 30/35 min. No momento de servir, adicione a polpa de tomate e um ramo de tomilho em cada taça.

Sugestão: sirva com uma salada (rúcula, saladas diversas).

Cupcake com pera e chocolate

4 taças - 4 pessoas - Preparação : 20 min - Cozedura : 20 min

- 100 g de farinha • 70 g de açúcar em pó • 140 g de natas frescas espessas a 4% • 2 ovos
- 1 saqueta de fermento • 75 g de chocolate preto • 30 g de manteiga • 1 pitada de sal
- Algumas gotas de extracto de baunilha
- 120 g de pêras escaldadas ou 4 pêras pequenas escaldadas • Álcool de pêra
- Natas batidas light • Aletria decorativa

1. Coza o chocolate e a manteiga ao vapor, num recipiente resistente ao calor, durante 10 min.
2. Misture a farinha, o açúcar, o fermento e o sal. Incorpore os ovos, as natas frescas, o chocolate e a manteiga. Adicione o extracto de baunilha e o álcool de pêra.
3. Quando a mistura estiver pronta, coloque as pêras no fundo das taças e encha-as em dois terços. Feche as taças. Coza ao vapor 20 min. Quando os cupcakes estiverem frios, cubra-os com uma boa colher de natas batidas. Decore com a aletria.

Parmentier di manzo e pomodori all'origano

6 stampini da 200 ml - Senza pre-riscaldamento - Preparazione: 25 min - Cottura: 52 min a 150°
- Griglia in posizione 1

- 400 g di patate lavate (tipo Charlotte) • 400 g di manzo magro (5% di grassi) tritato
- 8 cucchiaini di polpa di pomodori • 1 cipollotto finemente tritato • 30 g di burro in riccioli
- 2 cucchiaini di panna acida densa light • 1 cucchiaino di origano • 1 cucchiaino di olio d'oliva
- Qualche goccia di Tabasco® (secondo il gusto) • Qualche rametto di timo fresco per decorare
- Sale e pepe

1. Mettete le patate a cuocere a vapore per 25-30 minuti.
2. Conditte il manzo tritato con la cipolla, l'olio d'oliva, il sale, il pepe e qualche goccia di Tabasco®. Una volta cotte le patate, sbucciatele, poi schiacciatele con una forchetta; aggiungete il burro e la panna acida densa.
3. Disponete le "Parmentier" negli stampini. Cominciate con uno strato di manzo, proseguite con uno strato di pomodori cosparsi di origano e di patate e poi ripetete questa disposizione. Ponete gli stampini nella teglia riempita d'acqua ed infornate il tutto sulla griglia in posizione 1, per 52 minuti a 150°. Al momento di servire aggiungete un po' di polpa di pomodoro e un rametto di timo su ogni stampino.

Suggerimento: servite con un'insalata (rucola, misticanza). Suggerimento: servite con un'insalata (rucola, misticanza).

Dolce fondente al cioccolato

4 stampini per 4 persone - Senza pre-riscaldamento - Preparazione: 15 min - Cottura: 53 min a 135°
- Griglia in posizione 2

- 120 g di cioccolato fondente min. 64% di cacao • 40 g di burro rammollito • 2 tuorli d'uovo
- 3 albumi montati a neve • 50 g di zucchero a velo • 3 cucchiaini di farina

1. Fate sciogliere il cioccolato ed il burro in un pentolino. Sbattete i tuorli con lo zucchero, quindi aggiungete la farina. Versate il cioccolato ed il burro fusi. Incorporate un terzo degli albumi montati a neve con la frusta e il resto con la spatola.
2. Ponete gli stampini nella teglia riempita d'acqua ed infornate il tutto sulla griglia in posizione 2 per 53 minuti a 135°.
3. Servite tiepido o freddo.

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VIETNAM	08 38645830	1 year	Vietnam Fan Joint Stock Company 25 Nguyen Thi Nho Str, Ward 9, Tan Binh Dist, HCM city

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Date of purchase: / Date d'achat / Fecha de compra / Data da compra / Data d'acquisto / Kaufdatum / Aankoopdatum / Købsdato / Inköpsdatum / Kjøpsdato / Ostopäivä / Data zakupu / Data vânzării / Įsigijimo data/ Ostukuupäev / Datum nakupa / Sorozatszám / Dátum nákupu / Pirkuma datums / Datum Kupovine / Datum kupnje / Data cumpărării / Datum nákupu / Tarikh pembelian / Tanggal pembelian / Ngày mua hàng/ Satin alma tarihi / Дата прџдажи / Дата на закупуване / Датум на купуваое / Сатылган мерзими / Ημερομηνία αγοράς/ Վեճմանքի օրը / วันที่ซื้อ / 購買日期/購入日 / 구입일자 / تاريخ الشراء/ تاريخ خرید

Product reference: / Référence du produit / Referencia del producto / Referência do produto / tipo de prodotto / Typnummer des Gerätes / Artikelnummer van het apparaat / Referencenummer / Produktreferens / Artikelnummer / Tuotenumero / referenja produktu / Model / Gaminio numeris / Tootte viitenumber / Tip aparata / Vásárlás kelte / Typ výroby / Produkta atsauces numurs / Model proizvoda / Oznaka proizvoda / Cod produs / Produk rujukan / Referensi produk / Mã sản phẩm/ Ürün kodu / Модель / Мпдель / Мпдел на уреда / Мпдели / Κωδικός προϊόντος / Όηηηη / รุ่นผลิตภัณฑ์ / 產品模型 / 製品レファレンス番号/제품명 / مرجع كامل محصول / مرجع المنتج الكامل

Retailer name & address: / Nom et adresse du vendeur / Nombre y dirección del minorista / Nome e endereço do revendedor / Nome e indirizzo delnegozzio / Name und Anschrift des Händlers / Naam en adres van de retailer / Forhandler navn & adresse / Återförsäljarens namn och adress / Forhandler navn og adresse / Jälleenmyyjän nimi ja osoite / nazwa i adres sprzedawcy / Numele și adresa vânzătorului / Parduotuvės pavadinimas ir adresas / Müüja kauplus ja aadress / Naziv in naslov trgovine / Tipusszám / Názov a adresa predajcu / Veikala nosaukums un adrese / Naziv i adresa maloprodaje / Naziv i adresa prodavca / Naziv i adresa prodajnog mjesta / Nume și adresă vânzător / Název a adresa prodejece / Nama dan alamat peruncit / Nama Toko Penjual dan alamat / Tên và địa chỉ cửa hàng bán/ Saticı firmanın adı ve adresi / Название и адрес прџдавца / Назва i adresa прџдавця / Търговски пбект / Назив и адреса на прџдавницата / Сатушының аты және мекен-жайы / Επωρυμία και διεύθυνση καηαζηήματος / Վեճմանքի անվանումը և հասցեն / ชื่อและที่อยู่ของห้าง/ร้านที่ซื้อ / 零售商的店名和地址/販売店の名前、住所/소매점 이름과 주소 / نام و آدرس خرده فروش / اسم وعنوان بائع التجزئة

Distributor stamp Cachet distributeur / Sello del distribuidor / Carimbo do revendedor / Timbro del negozio / Händlerstempel / Stempel van de retailer / Forhandler stempel / Återförsäljarens stämpel / Forhandler stempel / Jälleenmyyjän leima / pieczęć sprzedawcy / Ştampila vânzătorului / Antspaudas / Tempel / Žig trgovine / Eladó neve, címe/ Razítko predajcu / Zīmogs / Pečat maloprodaje/ Pečat prodavca / Pečat prodajnog mjesta / Ştampila vânzătorului/ Razítko prodejece/ Cap peruncit / Cap dari Toko Penjual / Cửa hàng bán đồng dấu/ Saticı Firmanın Kaşesi / Печать прџдавца / Печатка прџдавця / Печат на търговския пбект / Печат на прџдавницата / Сатушының мөрі / Σηραγίδα καηαζηήματος / Վեճմանքի Լիճիք / ตราประทับของห้าง/ร้านที่ซื้อ / 零售商的盖印 / 販売店印 / 소매점 직인 / فروش مهر خرده / ختم بائع التجزئة

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