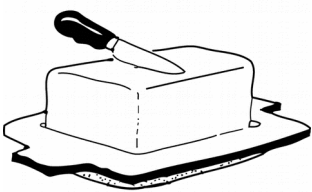


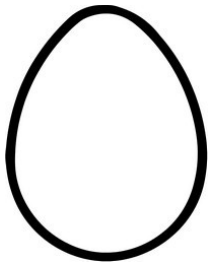
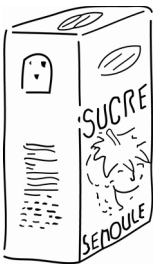



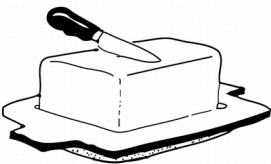




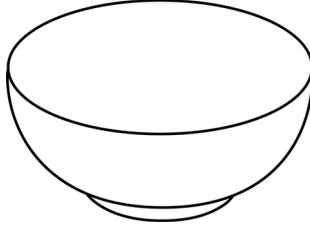
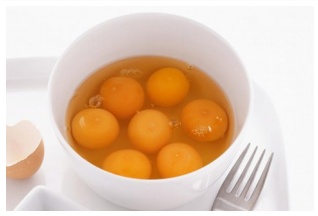





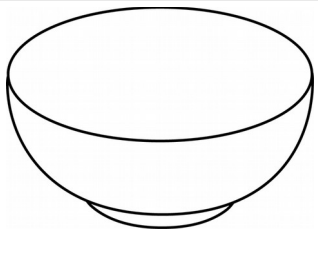
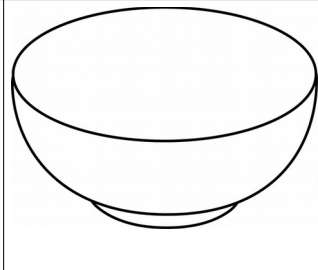
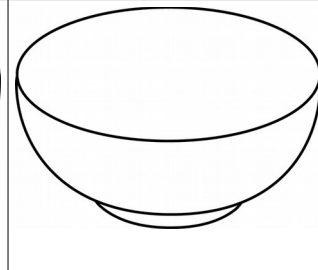


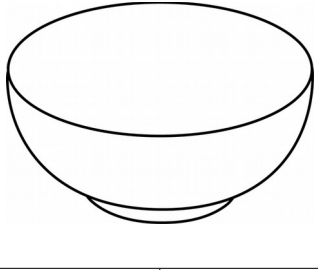




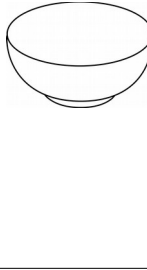
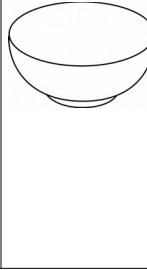
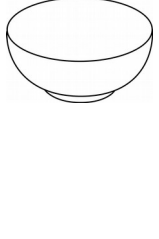
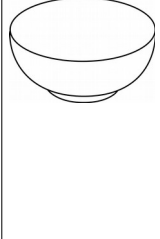
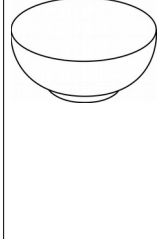
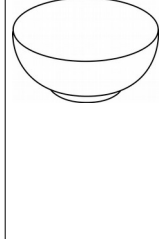





GATEAU MARBRE AUX DEUX CHOCOLATS

INGREDIENTS

			
150 g de BEURRE	180 g de FARINE	1/2 sachet de LEVURE	3 OEUFS
			
180g de SUCRE	150g de CHOCOLAT NOIR pâtissier	150 g de CHOCOLAT BLANC pâtissier	

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Préchauffer le four à 180° (Th. 6)	Faire fondre le BEURRE	Casser les oeus en séparant les blancs des jaunes	Mélanger le BEURRE fondu et le SUCRE

						
						
<p>Ajouter les JAUNES et mélanger</p>	<p>Ajouter peu à peu la FARINE et la LEVURE</p>	<p>Ajouter les BLANCS en neige. Mélanger doucement</p>	<p>Faire fondre séparément le chocolat noir et le chocolat blanc</p>			
						
						
<p>Diviser la pâte en 2 parties égales</p>	<p>Incorporer le chocolat noir dans le premier saladier. Incorporer le chocolat blanc dans le deuxième saladier</p>	<p>Beurrer et fariner un moule</p>		<p>Verser la pâte au chocolat noir et la pâte au chocolat blanc en alternance</p>		
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<p>Mettre au four à 180° (Th.6) 30 à 35 minutes</p>						

