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| **Glaçage au chocolat** |

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| ***Ingrédients :***200 g de [crème fraîche](http://www.aufeminin.com/w/recettes-cuisine-ingredient-179/creme-fraiche.html) 300 g de [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html) noir ou autre (hachez finement le [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html))***Recette :***1-faites bouillir la [crème fraîche](http://www.aufeminin.com/w/recettes-cuisine-ingredient-179/creme-fraiche.html),ajoutez lui hors du feu le [chocolat](http://www.aufeminin.com/m/cuisine/recette-de-gateau-au-chocolat.html) rapé finement. 2-selon la consistance,ajoutez un peu d' eau pour obtenir un mélange velouté. 3-nappez le dessus et les cotés du [gâteau](http://www.aufeminin.com/m/cuisine/recette-de-cuisine-gateau.html) |

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