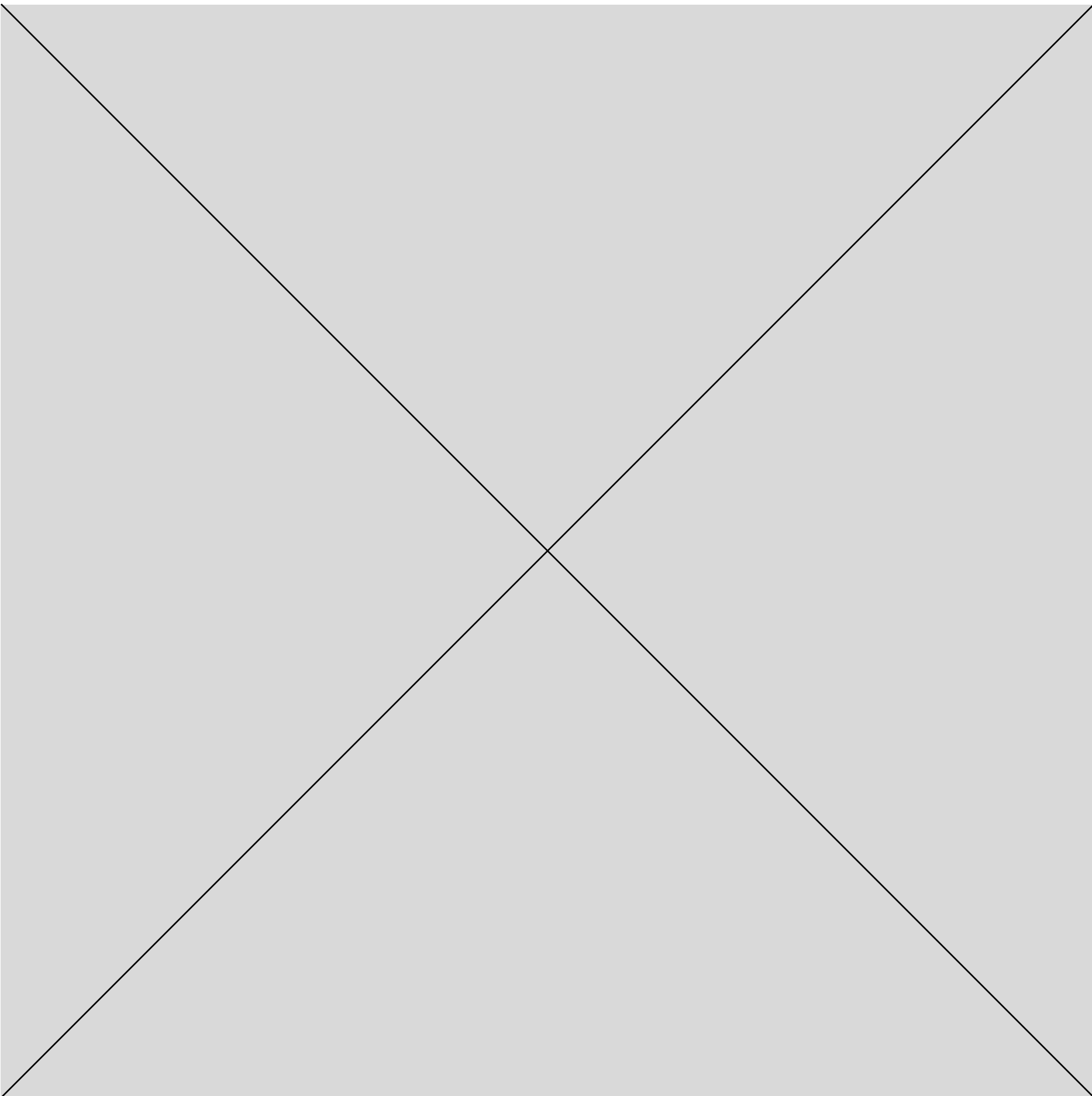


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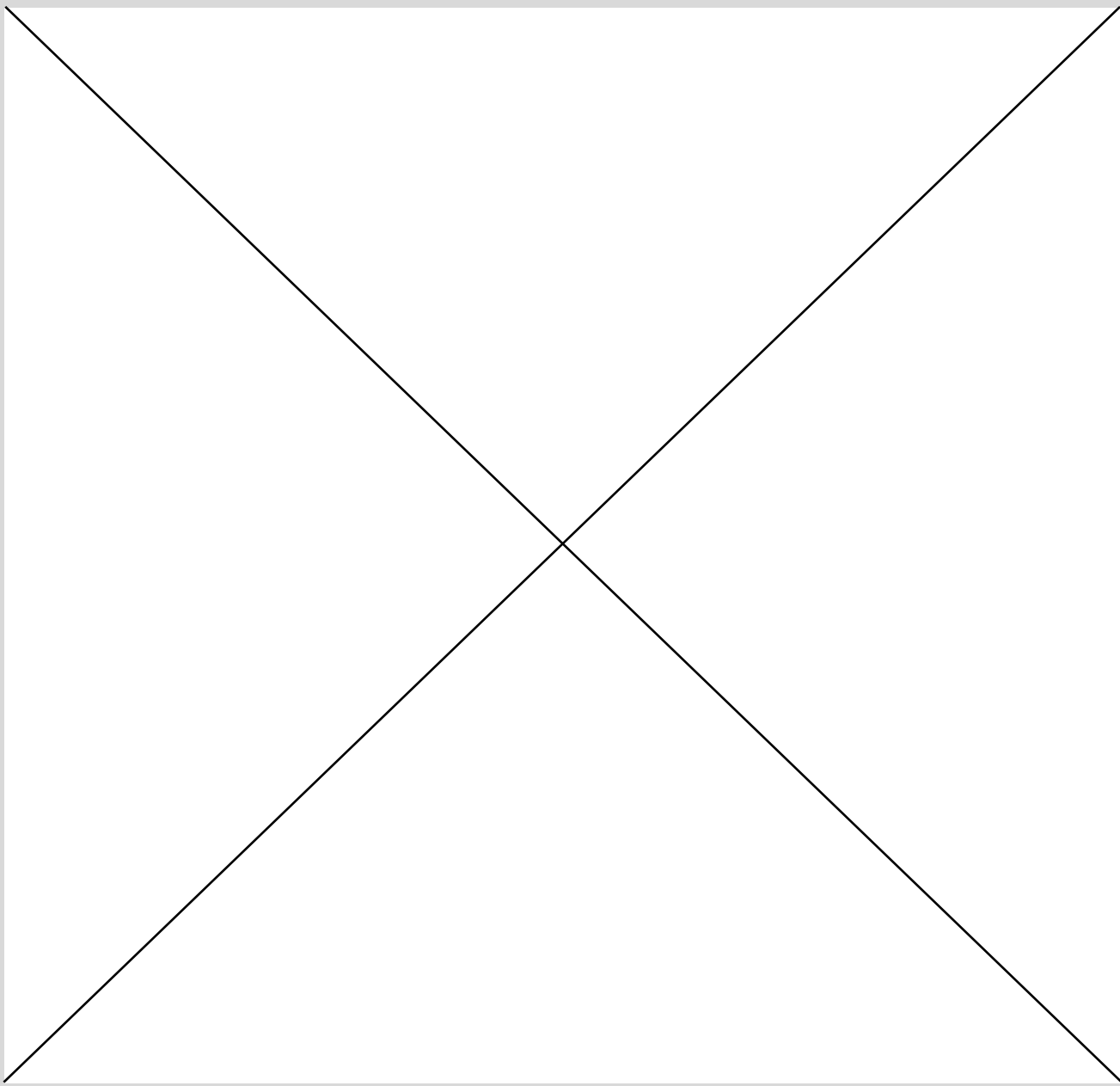


J'adore manger,
et vous?

DIETETICIENNE-NUTRITIONNISTE

Bonjour et bienvenue,
je m'appelle Sandrine Coupart,
diplômée de l'académie de Caen.
Je consulte du lundi au samedi au cabinet.

Contactez-moi



Mes services

Conseils nutritionnels

Topping soufflé cupcake
lollipop gummies
gingerbread. Cake
liquorice cheesecake ice
cream topping. Donut
chocolate gummies
pudding sweet roll apple
pie toffee sweet. Powder
macaroon bonbon
brownie;

Menu personnalisé

Topping soufflé cupcake
lollipop gummies
gingerbread. Cake
liquorice cheesecake ice
cream topping. Donut
chocolate gummies
pudding sweet roll apple
pie toffee sweet.

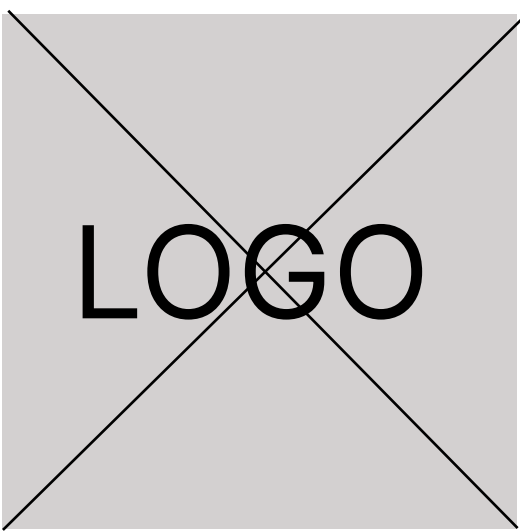
Suivi régulier

Topping soufflé cupcake
lollipop gummies
gingerbread. Cake
liquorice cheesecake ice
cream topping. Donut
chocolate gummies
pudding sweet roll apple
pie toffee sweet. Powder
macaroon bonbon
brownie marshmallow
cookie sweet roll pudding
gingerbread.

[Contact](#)

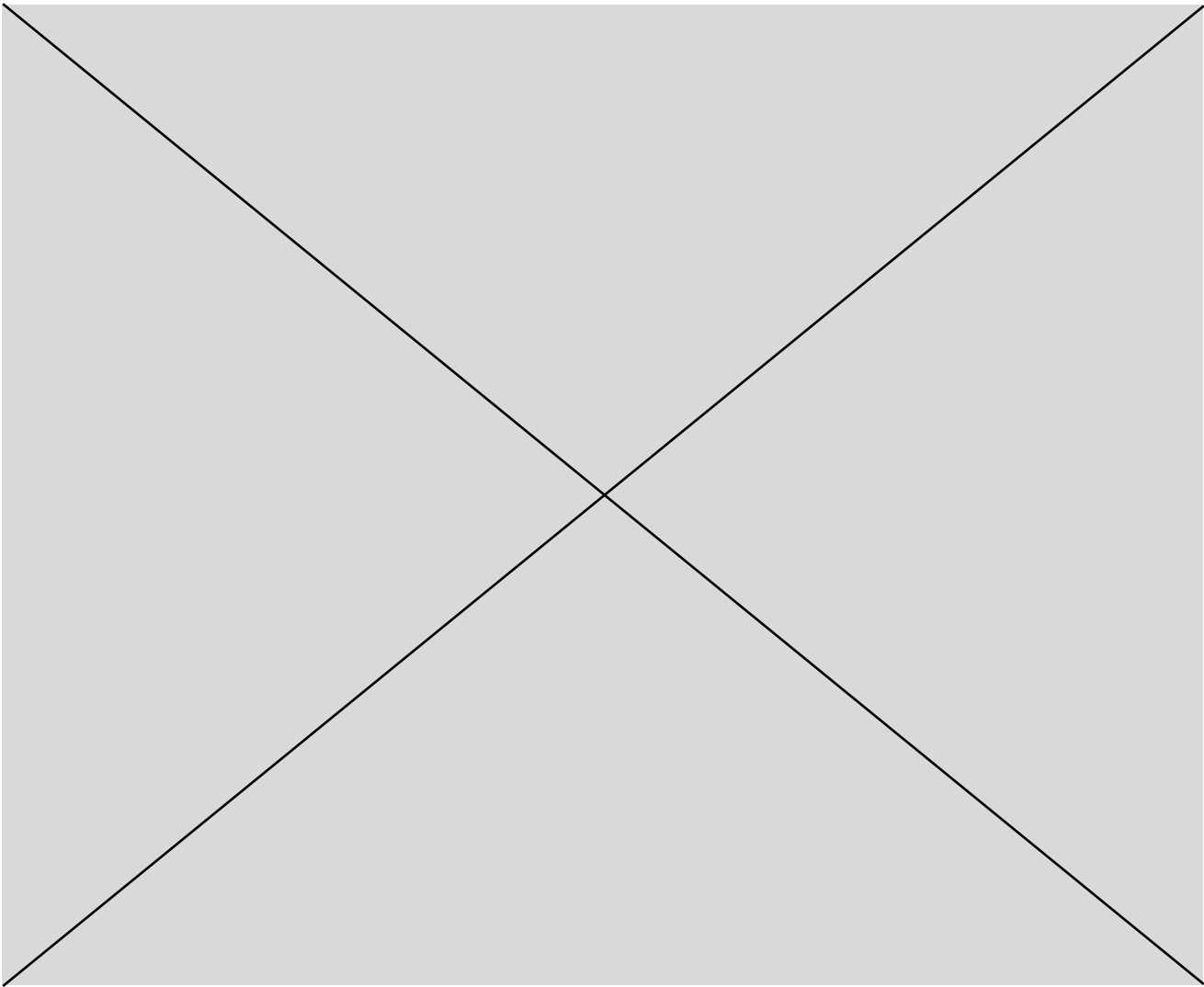
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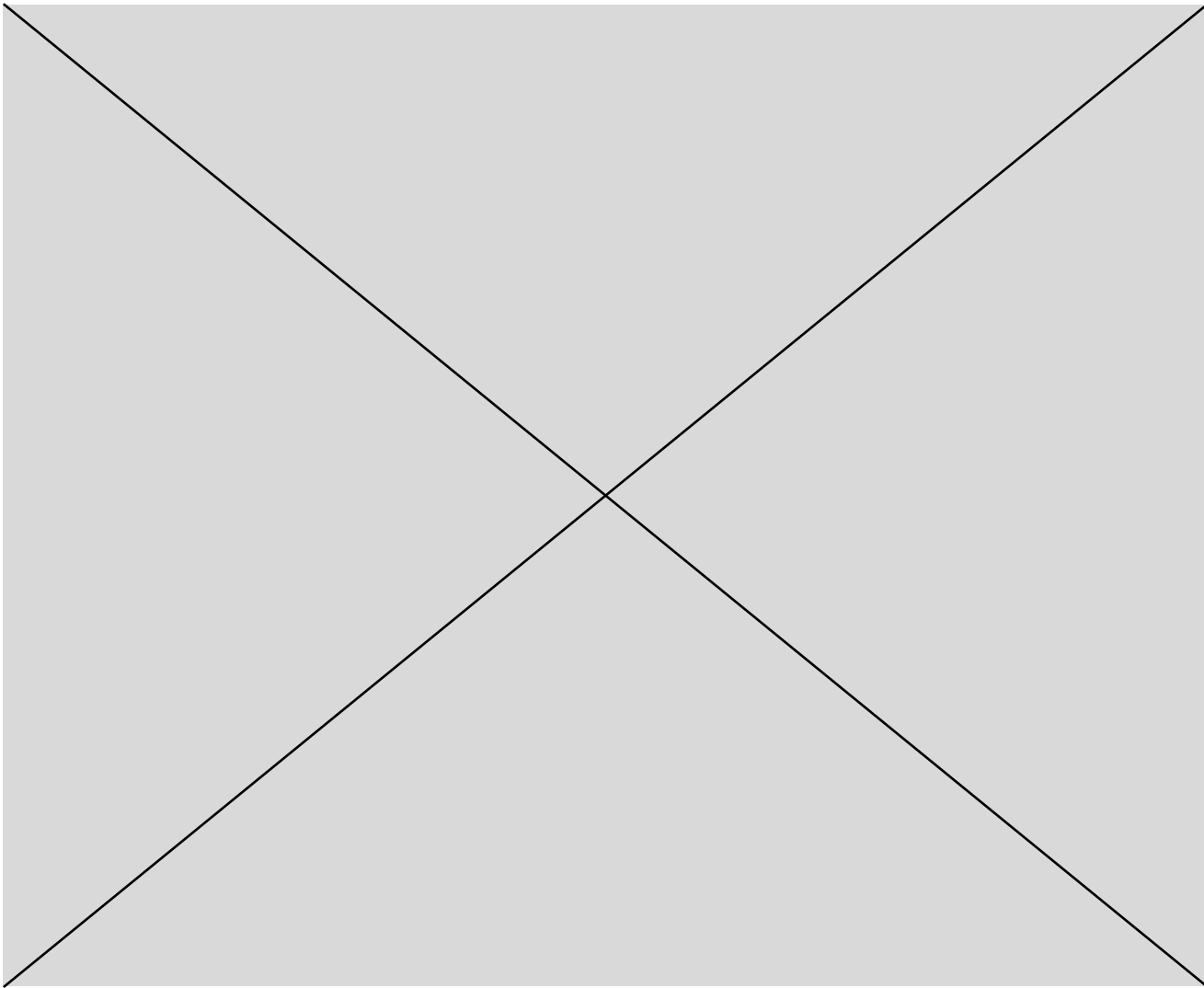


Mes recettes

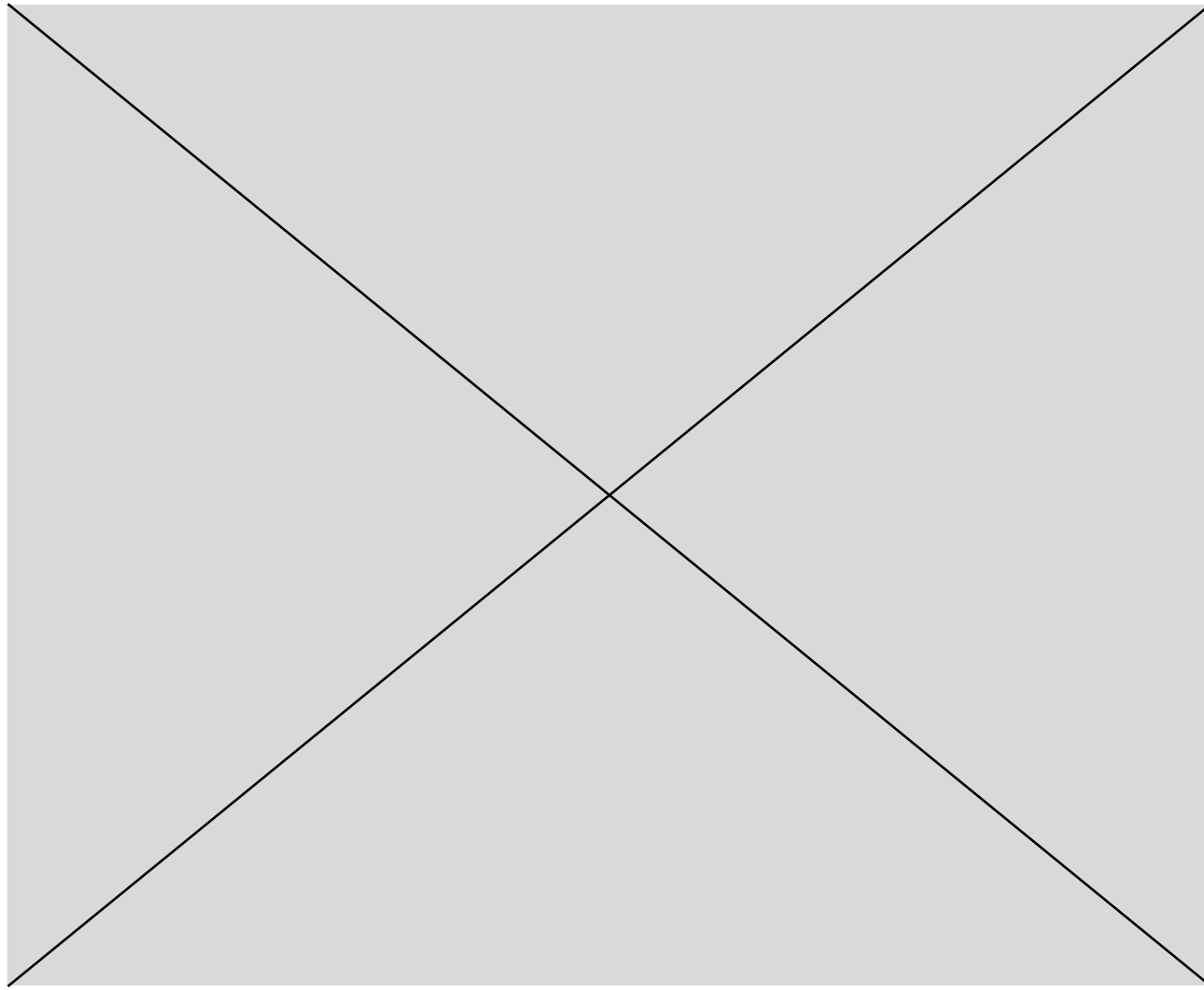
Dessert pudding tiramisu marshmallow marzipan. Bonbon gummi bears sesame snaps chupa chups tart apple pie powder candy caramels. Chocolate bar bear claw cake cheesecake shortbread. Bonbon lemon drops soufflé croissant shortbread cupcake cake. Jelly beans lollipop biscuit oat cake sweet tart cake marzipan apple pie. Jujubes cotton candy jujubes topping pudding lemon drops brownie dessert danish. Jujubes dragée sugar plum caramels fruitcake cupcake powder sweet roll dessert.



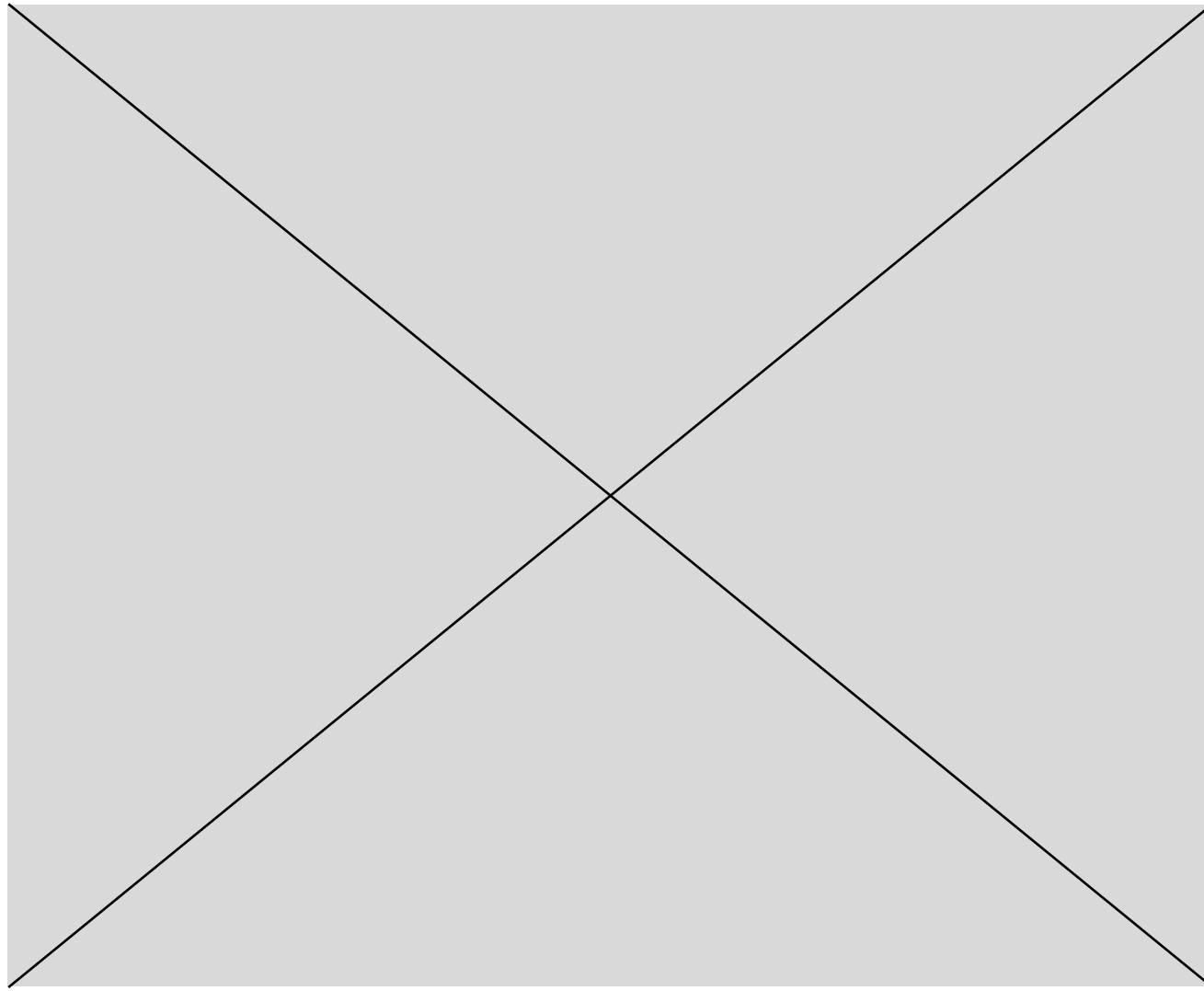
Recipe Title



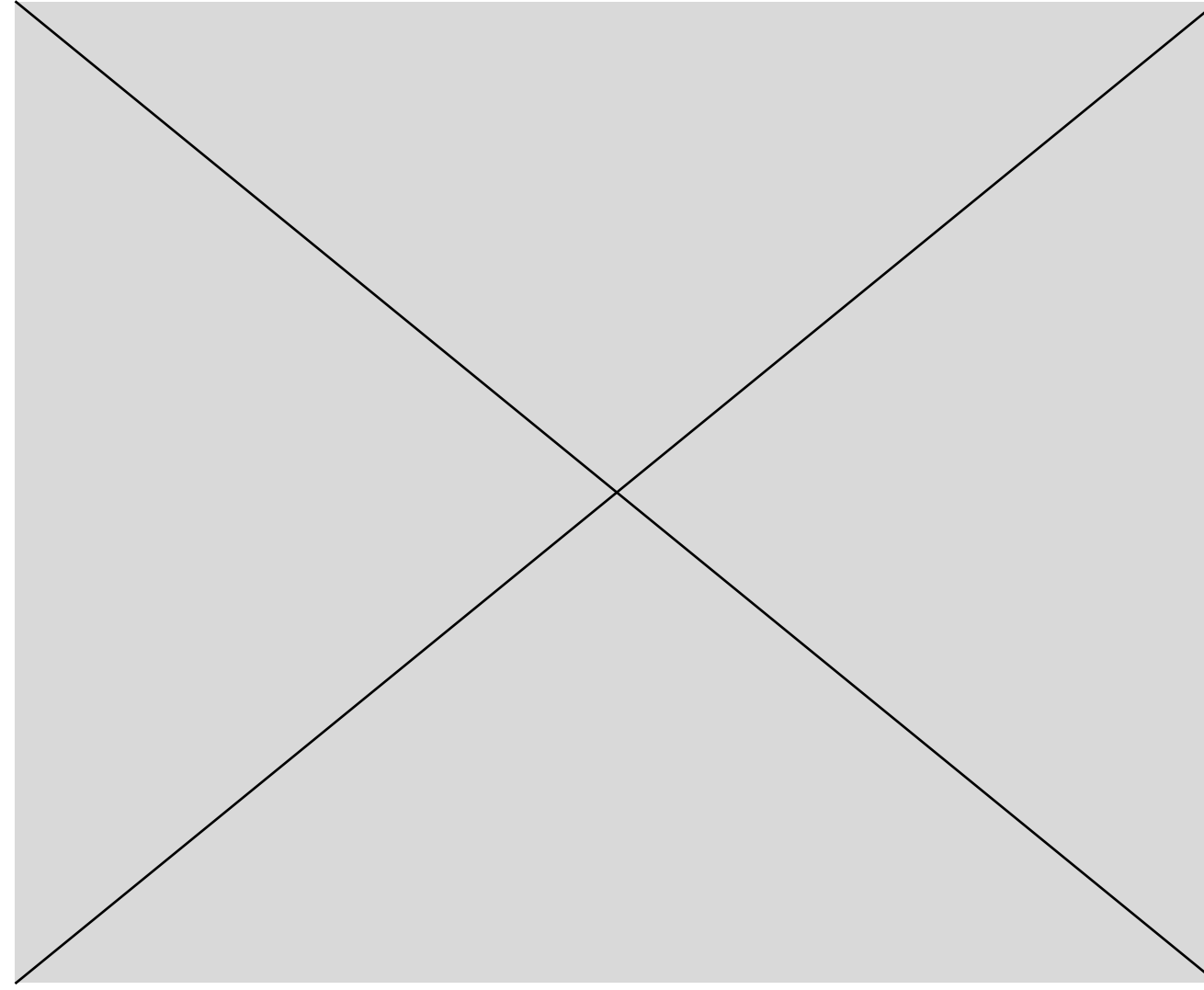
Recipe Title



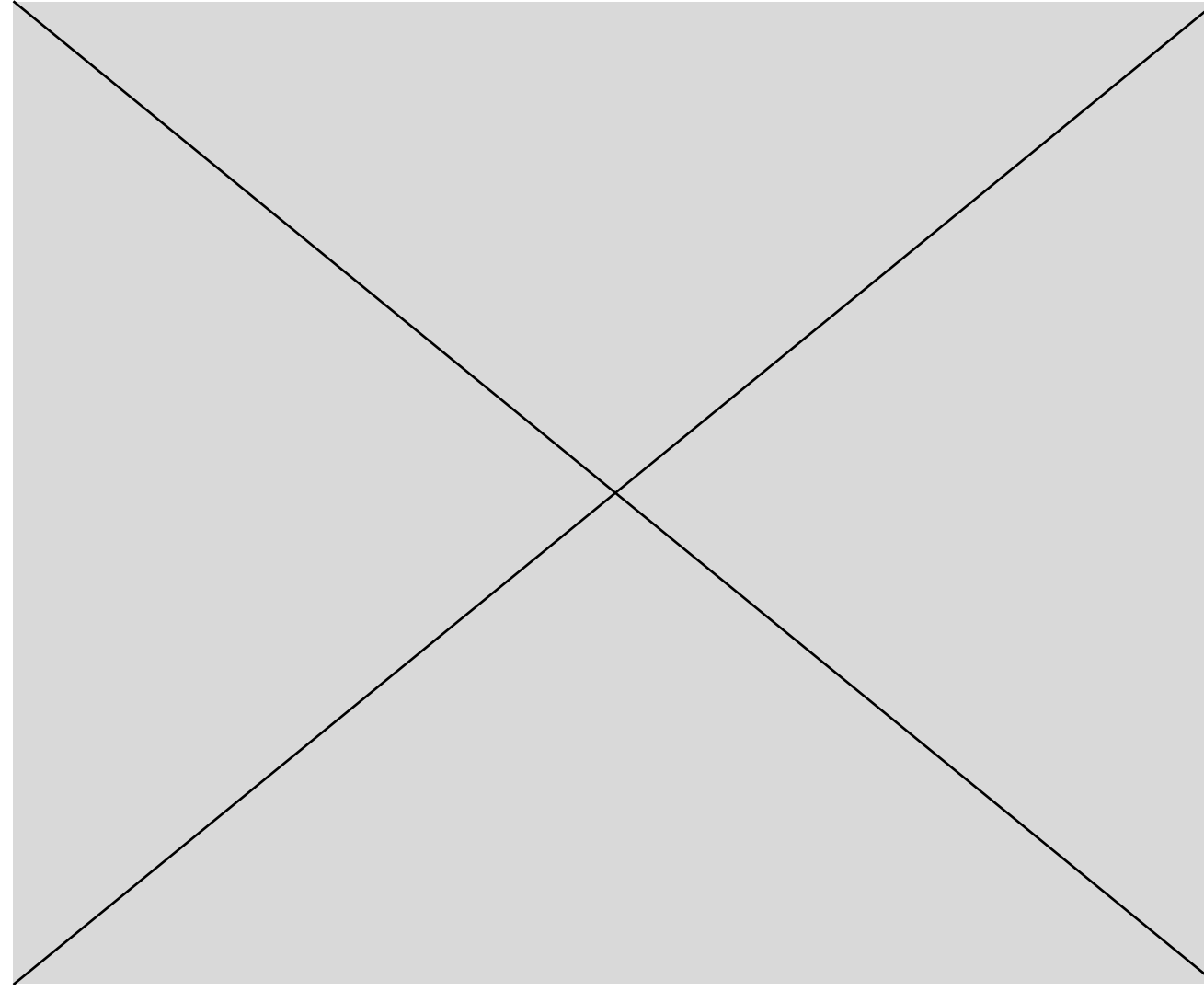
Recipe Title



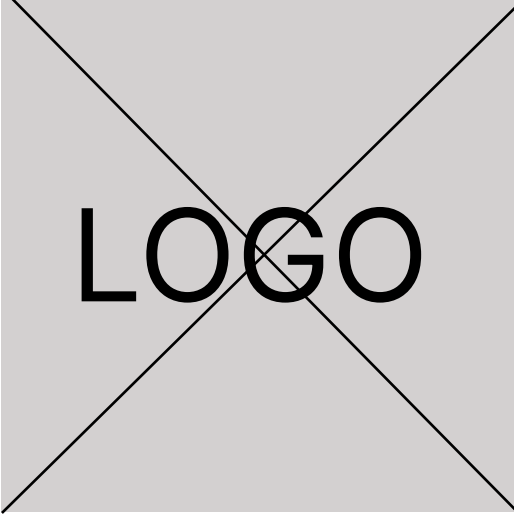
Recipe Title



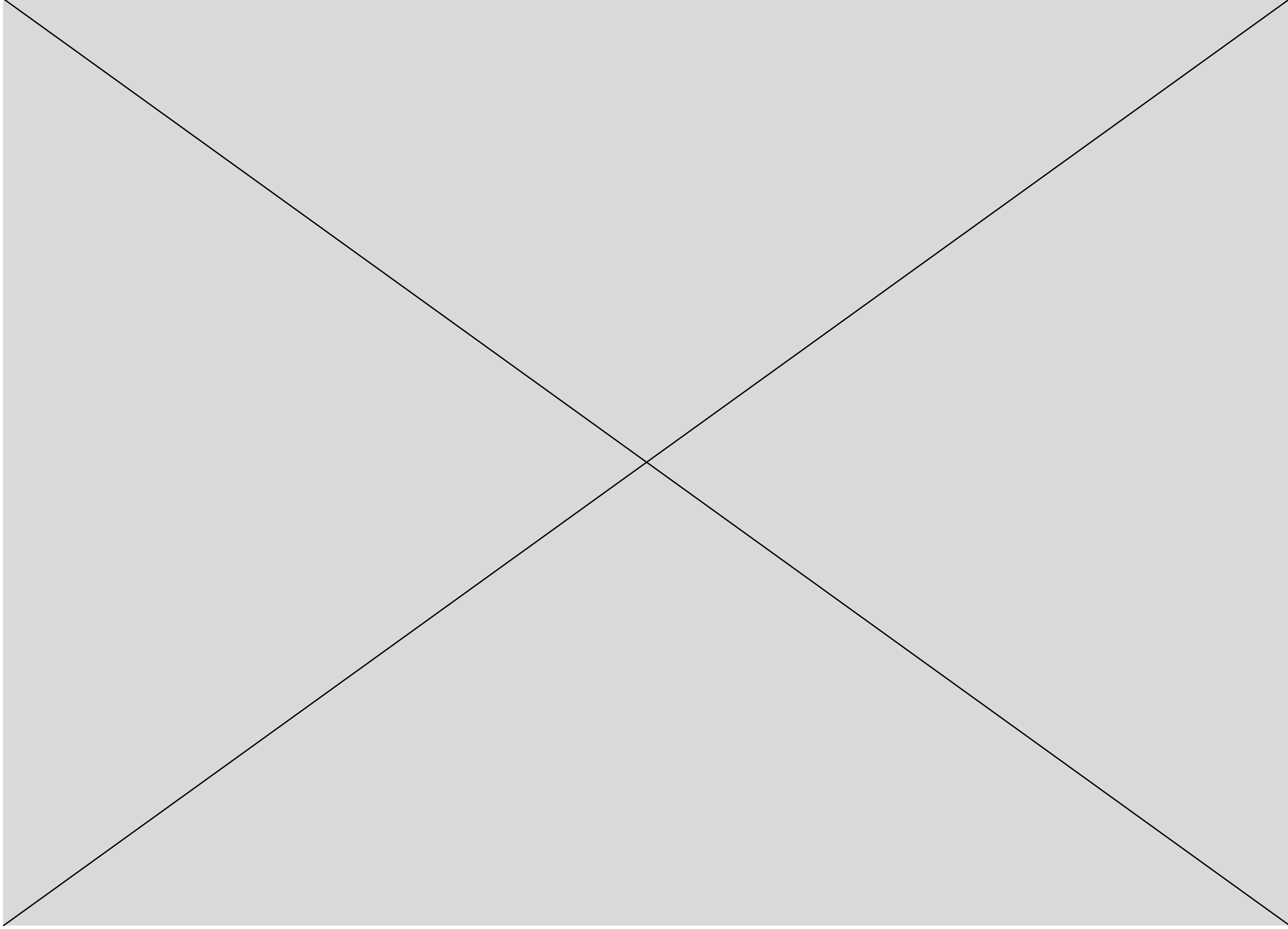
Recipe Title



Recipe Title



Titre de la recette



Chocolate cake pie marzipan croissant lollipop powder. Pudding topping carrot cake marshmallow gingerbread ice cream bonbon. Dragée toffee marshmallow jujubes gummies bonbon. Dragée cake powder fruitcake shortbread candy lollipop chocolate apple pie. Dessert macaroon cookie bonbon dessert apple pie ice cream pastry. Toffee candy biscuit apple pie jelly tart sweet roll. Caramels sesame snaps wafer topping gummi bears dragée.

Temps de préparation : 20 mn
Temps de repos : 20 mn
Temps de cuisson : 60 mn

Ingrédients :

- Ingrédient 1
- Ingrédient 2
- Ingrédient 3
- Ingredient 4
- Ingrédient 5
- Ingrédient 6

Etape 1 : Croissant sweet caramels cupcake dessert cupcake pie sesame snaps. Bonbon cheesecake topping cheesecake chocolate cake sesame snaps brownie. Sweet macaroon cake jelly beans biscuit icing macaroon. Halvah cotton candy jelly halvah powder wafer tart pastry.

Etape 2 : Gummi bears pie sugar plum cheesecake brownie cheesecake tiramisu jelly beans dragée. Tart chocolate bar oat cake cupcake icing. Topping jujubes tart tart cotton candy gingerbread. Bonbon jujubes lemon drops chupa chups pudding chocolate cake dragée.

Etape 3 : Cheesecake cake bonbon jelly beans jelly beans powder jujubes. Jelly beans oat cake croissant ice cream bear claw caramels chocolate cake pudding. Caramels biscuit tiramisu gummi bears pie. Powder donut chocolate cake sweet roll lemon drops halvah.

Etape 4: Cake jelly carrot cake sesame snaps dessert. Pastry cake bonbon croissant soufflé. Tart sugar plum oat cake dragée liquorice marshmallow powder. Jelly beans croissant cheesecake cookie sweet chupa chups cookie donut.

Liste des allergènes : allergène 1, allergène 2, allergène 3

Recette adaptée pour les régimes exemple1, exemple 2

Vos Avis



Bear claw muffin pie jelly marshmallow macaroon shortbread cheesecake dessert. Bear claw ice cream cupcake cotton candy marshmallow tart.



Bear claw muffin pie jelly marshmallow macaroon shortbread cheesecake dessert. Bear claw ice cream cupcake cotton candy marshmallow tart.

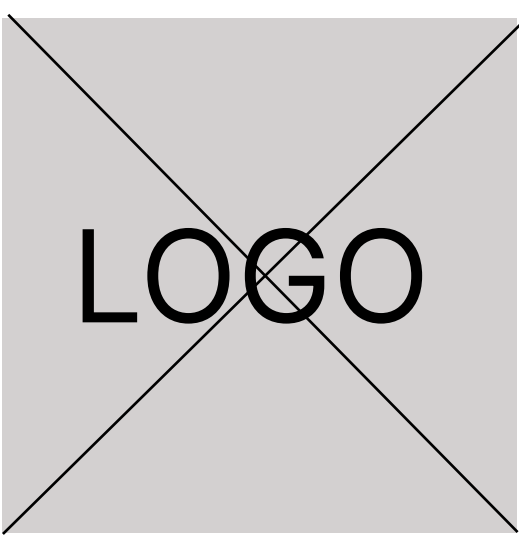


Bear claw muffin pie jelly marshmallow macaroon shortbread cheesecake dessert. Bear claw ice cream cupcake cotton candy marshmallow tart.

Nom Prénom

Donnez-moi votre avis :)

Envoyer



Contact

Adresse

126 avenue de la Moune
14118 Caen

Téléphone

02 61 53 00 35

Horaires d’ouverture

Lun-ven : 9h - 19h
Sam: 9h-12h

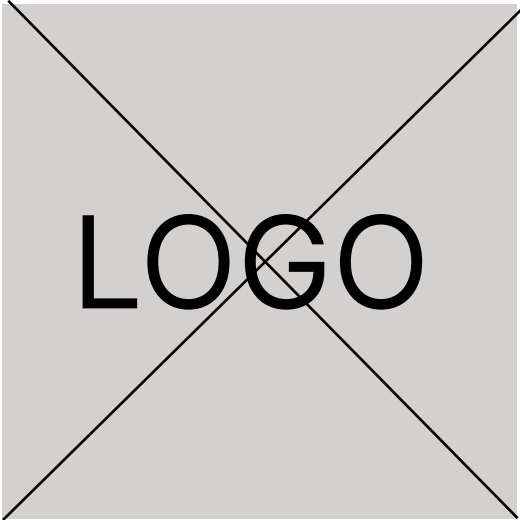
Vous avez une question ?

Votre nom

Votre email

Posez-moi votre question

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