



## QimiQ AVANTAGES

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## INGRÉDIENTS POUR 10 PORTIONS

<b>10 Stück</b>	Magrets de canard de Barbarie à 160 g
	Sel
	Poivre noir, fraîchement moulu
	Huile d'olive
<b>300 g</b>	
<b>125 g</b>	Séré maigre
<b>7</b>	Jaune(s) d'œuf
<b>100 ml</b>	Lait
	Sel
	Poivre noir, fraîchement moulu
	Noix de muscade, moulues
<b>7</b>	Blanc(s) d'œuf
<b>100 g</b>	Farine
<b>80 g</b>	Beurre
<b>150 g</b>	Blauschimmelkäse
<b>180 g</b>	Sucre
<b>225 ml</b>	Balsamico Essig, 8 Jahre gelagert_Vinaigre balsamique, agé de 8 ans
<b>125 ml</b>	Rotwein
<b>1 g</b>	Clous de girofle, moulues
<b>2 g</b>	Cannelle, moulues
<b>250 g</b>	Zwetschgen_ Prunes, coupé en dés
<b>500 g</b>	Zwetschgen_ Prunes, in Spalten geschnitten

## PRÉPARATION

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