



QimiQ AVANTAGES

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25



INGRÉDIENTS POUR 10 PORTIONS

125 g QimiQ Base crème, réfrigéré

125 g , réfrigéré

350 g

75 g Oignon(s), coupé en dés

10 g Ail, finement hachées

40 g

60 g Pommes, coupé en dés

100 g Beurre

Sel

Poivre noir, fraîchement moulu

1 g Marjolaine, séchée

1 Feuille de laurier

75 ml Portwein, rot

125 ml Rotwein

250 ml

250 ml Rotwein

250 ml Portwein

80 g Schalotte(n), coupé en petits dés

20 g Sucre

10 g Sucre vanillé

1 Feuille de laurier

6

PRÉPARATION

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