



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ AVANTAGES

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15



moyen

## INGRÉDIENTS POUR 10 PORTIONS

<b>150 g</b>	QimiQ Base crème
<b>50 g</b>	Mascarpone
<b>150 ml</b>	Olivenöl Extra Vergine_Huile d'olive extra vergine
<b>60 ml</b>	Jus d'un citron
<b>50 ml</b>	Eau
<b>4 g</b>	Sel
<b>1 g</b>	Poivre blanc
<b>5 g</b>	Sucre
<b>125 g</b>	QimiQ Base crème
<b>900 g</b>	Tomate(s)
<b>95 ml</b>	spanisches geräuchertes Olivenöl
<b>15 ml</b>	Sherry Essig_Vinaigre de Sherry
<b>5 g</b>	Sel
<b>2 g</b>	Paprika fumé piquant en poudre d'Espagne
<b>2 g</b>	Ail, finement hachées
<b>100 g</b>	Ciabatta, coupé en tranches
	, halbiert
	Marcona Mandeln, grillé

## PRÉPARATION

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