



TITLE NOT MAINTAINED IN THIS LANGUAGE



QimiQ AVANTAGES

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25



INGRÉDIENTS POUR 10 PORTIONS

| | |
|---------------|-----------------------------------|
| 250 g | QimiQ Base crème |
| 6 | Jaune(s) d'œuf |
| 80 g | Bärlauch, frais |
| 200 g | Topfen / Quark 10 % Fett |
| 40 g | Beurre, fondu |
| | Sel |
| | Poivre noir, fraîchement moulu |
| | Noix de muscade, moulues |
| 600 g | Pomme(s) de terre farineuses, |
| 260 g | Kamut, cuit |
| 6 | Blanc(s) d'œuf |
| 500 g | |
| 100 g | Oignon(s) rouge(s) , coupé en dés |
| 250 g | Poivron rouge, coupé en dés |
| 60 g | Huile d'olive |
| 600 g | Kamut, cuit |
| 125 ml | Vin blanc |
| | Sel |
| | Poivre noir, fraîchement moulu |
| 30 g | Bärlauch, coupé |

PRÉPARATION

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