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QimiQ AVANTAGES

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INGRÉDIENTS POUR 10 PORTIONS

250 g	QimiQ Sauce Base
150 g	Fromage blanc, 20 % de matières grasses
150 g	Pavot
350 g	Quetsches, coupés en petits dés
1 pointe(s)	Cannelle, moulues
	Coriandre, moulues
	Sel
	Poivre noir, fraîchement moulu
1 paquet	Pâte filo
	Beurre,
500 g	QimiQ Sauce Base
200 g	Oignon(s), coupé fin
10 g	Ail, finement hachées
100 g	Beurre
125 ml	Vin blanc
1 litre	Fond de volaille
	Sel et poivre
	Noix de muscade, moulues
125 ml	Champagne,

PRÉPARATION

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