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QimiQ AVANTAGES

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15



simplement

INGRÉDIENTS POUR 10 PORTIONS

| | |
|---------------|------------------------------------------|
| 454 g | QimiQ Sauce Base |
| 680 g | , |
| 1020 g | Cuisse de poulet, Sel et poivre |
| 4 g | Paprika fumé piquant en poudre d'Espagne |
| 14 g | |
| 57 g | Vin blanc |
| 170 g | Céleri en branches, |
| 113 g | Carottes, |
| 170 g | Oignon(s) rouge(s) , |
| 57 g | , coupé en tranches |
| 454 g | Eau |
| 28 g | Culinary Masters Demi Glace |
| 150 g | QimiQ Sauce Base |
| 227 g | |
| 6 g | Levure chimique |
| | Poivre noir |
| 7 | , haché |

PRÉPARATION

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