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QimiQ AVANTAGES

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simplement

INGRÉDIENTS POUR 10 PORTIONS

113 g QimiQ Base crème,
43 g Mayonnaise, 40 % de matières grasses
8 g Moutarde de Dijon
4 g Jus d'un citron
4 g Worcestershire sauce
120 g Œuf(s), grands
14 g
57 g Poivron rouge, coupé en petits dés
28 , coupé en fines tranches
14 , coupé
454 g
113 g
 , pour cuisson

96 g QimiQ Base crème,
336 g Mayonnaise, 40 % de matières grasses
113 g
57 g Ketchup
35 g Câpres, coupé
35 g Échalote(s), haché
9 g
18 g Jus d'un citron
18 g Ail, haché
18 g Worcestershire sauce
4 g Poivre de Cayenne
Sel et poivre

PRÉPARATION

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