

**QimiQ AVANTAGES**

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moyen

INGRÉDIENTS POUR 10 PORTIONS**2200 g****50 g** Huile d'olive**15 g** Sel**2 g** Poivre noir, moulues**10 g** Romarin**10 g** Ail, haché**30 g** Beurre**50 ml** Vin blanc**20 ml** Vinaigre de vin blanc**20 g** Oignon(s), coupé fin**1 g** Poivre noir**1 pièce(s)** Feuille de laurier**250 g** QimiQ Sauce Base**80 g** Jaune(s) d'oeuf**200 g** Beurre**10 ml** Jus d'un citron**10 g** Sel**1 g** Poivre blanc, moulues**300 g****PRÉPARATION**

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