



# CALIFORNIAN OSSO BUCCO WITH GREMOLATA



## QimiQ VANTAGGI

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25



semplicement

## INGREDIENTI PER 10

|              |                            |
|--------------|----------------------------|
| <b>500</b>   | QimiQ Sauce Base           |
| <b>10</b>    | Stinco di vitello di 200 g |
| <b>250 g</b> | Farina                     |
|              | Sale i pepe                |
| <b>150</b>   | Olio d'oliva               |
| <b>100 g</b> | Cipolla (Cipolle),         |
| <b>100 g</b> | Sedano,                    |
| <b>100 g</b> | Carota (Carote),           |
|              | Scorza di limone           |
| <b>50 g</b>  | Aglio,                     |
|              | Rosmarino                  |
|              | Salvia                     |
|              | Timo                       |
| <b>150 g</b> | Concentrato di pomodori    |
| <b>500</b>   | Vino rosso                 |
| <b>1000</b>  | Fondo di manzo             |
| <b>100 g</b> | Pinoli                     |
| <b>200 g</b> | Mirtilli rossi             |
| <b>100 g</b> | Fortunella                 |
| <b>100 g</b> | Limone (Limoni),           |
| <b>50 g</b>  | Basilico,                  |
| <b>20 g</b>  | Scorza d'arancia           |

## PREPARAZIONE

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