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QimiQ VANTAGGI

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semplicement

INGREDIENTI PER 10

600 g QimiQ Sauce Base
200 g Cipolla (Cipolle),
200 g Mele,
170 g Burro
750 g ,
600 Vino bianco
2.5 Brodo di verdura
12 Foglie d'alloro
0.5 g Maggiorana, secca
Sale
Pepe nero,
1 Cannella

125 g QimiQ Classic,
125 g Filetti di pesce affumicato,
80 g Gervais Originale
40 g Mela,
30 g Noci,
10 g Rafano,
10 Succo di limone
10 Olio d'oliva
1 Tuorlo d'uovo
Sale
Pepe nero,
20 g Prezzemolo,
9 Fetta (Fette) di pane a cassetta
150 g Farina
80 Latte
2 Uovo (Uova)
Olio vegetale,

PREPARAZIONE

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