



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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25



semplicement

## INGREDIENTI PER 10

<b>10 Stück</b>	Barbarie Petto d'anatra di 160 g
	Sale
	Pepe nero,
	Olio d'oliva
<b>300 g</b>	QimiQ Sauce Base
<b>125 g</b>	Ricotta magra
<b>7</b>	Tuorlo d'uovo
<b>100</b>	Latte
	Sale
	Pepe nero,
	Noce moscata,
<b>7</b>	Bianco dell'uovo
<b>100 g</b>	Farina
<b>80 g</b>	Burro
<b>150 g</b>	Formaggio tipo Gorgonzola
<b>180 g</b>	Zucchero
<b>225</b>	Aceto balsamico, invecchiato 8 anni
<b>125</b>	Vino rosso
<b>1 g</b>	Chiodi di garofano,
<b>2 g</b>	Cannella,
<b>250 g</b>	Prugne,
<b>500 g</b>	Prugne, in Spalten geschnitten

## PREPARAZIONE

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