



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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semplicement

## INGREDIENTI PER 10

<b>500 g</b>	QimiQ Sauce Base
<b>100 g</b>	Cipolla (Cipolle),
<b>60 g</b>	Burro
<b>250</b>	Vino bianco
<b>40</b>	Aceto Balsamico,
<b>1</b>	Brodo di verdura
<b>150 g</b>	Cotogne, fresche,
<b>150 g</b>	Pastinaca,
<b>100 g</b>	Mele,
<b>2 g</b>	Chiodi di garofano,
	Sale i pepe
	Noce moscata,
<b>250 g</b>	Farina di grano tenero tipo 00
<b>120 g</b>	Tuorlo d'uovo
<b>20 g</b>	Olio d'oliva
<b>2 g</b>	Sale
	Noce moscata,
<b>250 g</b>	QimiQ Sauce Base
<b>100 g</b>	Mele,
<b>20 g</b>	Burro
<b>80 g</b>	Cipolla (Cipolle),
<b>150 g</b>	Lardo affumicato,
<b>10 g</b>	Olio d'oliva
<b>50 g</b>	Prezzemolo,
<b>20 g</b>	Maggiorana,
<b>125 g</b>	Ricotta, 45 % di grassi
	Sale
	Pepe nero,

## PREPARAZIONE

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