



# SMOKED CHICKEN CHOWDER



## QimiQ VANTAGGI

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15



semplicement

## INGREDIENTI PER 4954 G

<b>1235 g</b>	QimiQ Sauce Base
<b>40 g</b>	Cipolla (Cipolle),
<b>140 g</b>	,
<b>170 g</b>	Sedano,
<b>80 g</b>	Burro
<b>40 g</b>	Farina
<b>1045 g</b>	Fondo di pollo
<b>125 g</b>	Peperoncini Poblano
<b>150 g</b>	
<b>205 g</b>	Mais dolce
<b>1065 g</b>	Filetto di petto di pollo,
<b>40 g</b>	Cipolletta,
<b>15 g</b>	Sale
<b>5 g</b>	Pepe
<b>28 g</b>	Aglio,
<b>1 g</b>	Timo
<b>15 g</b>	Aceto Balsamico,
<b>335 g</b>	,

## PREPARAZIONE

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