



TITLE NOT MAINTAINED IN THIS LANGUAGE



QimiQ VANTAGGI

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25



semplicement

INGREDIENTI PER 10

| | |
|--------------|-------------------------------------|
| 125 g | QimiQ Classic, |
| 200 g | Filetto di maiale o petto di pollo, |
| 100 g | Spinaci, |
| 4 g | Sale |
| 10 g | Succo di limone |
| 4 cl | Pernod [anisetta] |
| | Coriandolo, secco, |
| 600 g | Filetto di lucioperca, enthäutet |
| 200 g | Filetto di salmone, enthäutet |
| 500 g | QimiQ Sauce Base |
| 200 g | , eingeweicht |
| 200 g | Lenticchie di montagna, eingeweicht |
| 100 g | Cipolla rossa (Cipolle rosse), |
| 50 | Olio d'oliva |
| 40 g | Aglione, |
| 250 | Vino bianco |
| 500 | Aqua |
| 80 g | Porro, |
| 80 g | Carota gialla, |
| 160 g | Melanzana, |
| 120 g | , |
| | Sale, |
| 2 g | Pepe nero, |
| 10 g | Prezzemolo, |

PREPARAZIONE

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