



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

- No content maintained
- No content maintained
- No content maintained
- No content maintained



25



semplicement

## INGREDIENTI PER 10

<b>125 g</b>	QimiQ Classic,
<b>200 g</b>	Filetto di maiale o petto di pollo,
<b>100 g</b>	Spinaci,
<b>4 g</b>	Sale
<b>10 g</b>	Succo di limone
<b>4 cl</b>	Pernod [anisetta]
	Coriandolo, secco,
<b>600 g</b>	Filetto di lucioperca, enthäutet
<b>200 g</b>	Filetto di salmone, enthäutet
<b>250 g</b>	QimiQ Classic,
<b>200 g</b>	, eingeweicht
<b>200 g</b>	Lenticchie di montagna, eingeweicht
<b>100 g</b>	Cipolla rossa (Cipolle rosse),
<b>50 g</b>	Olio d'oliva
<b>40 g</b>	Aglione,
<b>250</b>	Vino bianco
<b>400</b>	Aqua
<b>80 g</b>	Porro,
<b>80 g</b>	Carota gialla,
<b>160 g</b>	Melanzana,
<b>120 g</b>	,
	Sale,
<b>2 g</b>	Pepe nero,
<b>10 g</b>	Prezzemolo,

## PREPARAZIONE

1. content not maintained in this language
2. content not maintained in this language
3. content not maintained in this language
4. content not maintained in this language
5. content not maintained in this language
6. content not maintained in this language
7. content not maintained in this language
8. content not maintained in this language
9. content not maintained in this language
10. content not maintained in this language