



QimiQ VANTAGGI

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medio

Suggerimenti

INGREDIENTI PER 10

350 g QimiQ Sauce Base
100 g Scalogno,
40 g Aglio,
80 Olio d'oliva
300 g , 24 Stunden eingeweicht
250 Vino bianco
Sale
Pepe nero,
Noce moscata,
Coriandolo,

1.6 kg ,

500 g QimiQ Sauce Base
240 g Formaggio fresco
20 Olio d'oliva
60 g Pasta di Wasabi
150 g Ananas, in conserva e sgocciolato,
60 g pangrattato di pane bianco
1 g Curcuma, secco
15 Succo di limone
Sale
Pepe nero,

PREPARAZIONE

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