



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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25



medio

## INGREDIENTI PER 10

<b>250 g</b>	QimiQ Classic,
<b>250 g</b>	Asparago bianco,
<b>30 g</b>	Patate,
<b>80 g</b>	Cipolla (Cipolle),
<b>40 g</b>	Burro
<b>10 g</b>	Zucchero cristallino
<b>80</b>	Vino bianco
<b>125</b>	Brodo di verdura
<b>3 g</b>	Sale
	Pepe nero,
<b>2</b>	Tuorlo d'uovo
<b>60 g</b>	Formaggio fresco
<b>80 g</b>	pangrattato di pane bianco
<b>0.5</b>	arancia (arancie),
<b>2</b>	Bianco dell'uovo
<b>250 g</b>	QimiQ Classic,
<b>50</b>	Olio d'oliva
<b>120 g</b>	Crème fraîche
<b>100</b>	Succo d'arancia
	Scorza d'arancia,
<b>1</b>	arancia (arancie),
<b>50</b>	Aceto Balsamico,
<b>20 g</b>	Coriandolo,
	Peperone (Peperoni),
	Erba cipollina
	Crescione

## PREPARAZIONE

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