



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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25



medio

## INGREDIENTI PER 10

<b>500 g</b>	QimiQ Sauce Base
<b>5</b>	Fetta(-e) di pane nero, 0,5 cm dick geschnitten
<b>250 g</b>	Zucchina,
<b>400 g</b>	Gallinacci,
<b>80 g</b>	Cipolla rossa (Cipolle rosse),
<b>450 g</b>	,
<b>5 g</b>	Aglione,
	Sale e pepe
	Noce moscata
<b>50</b>	Olio d'oliva
<b>6</b>	Uovo (Uova)
<b>800 g</b>	Patate dolci,
<b>500 g</b>	QimiQ Sauce Base
<b>1500 g</b>	Filetto di maiale intero, pariet
	Olio d'oliva
<b>100 g</b>	Formaggio tipo Gorgonzola
<b>160 g</b>	Formaggio fresco
<b>150 g</b>	Mandorle, tostate,
<b>2</b>	Tuorlo d'uovo
	Sale
	Pepe nero,
<b>200 g</b>	QimiQ Classic
<b>200 g</b>	, eingelegt
<b>150 g</b>	Formaggio fresco
<b>1</b>	Olio d'oliva
<b>1</b>	Zucchero
<b>50</b>	Vino bianco
<b>2 cl</b>	Brandy

## PREPARAZIONE

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