



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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medio

## INGREDIENTI PER 10

- 1 kg** All-purpose flour
- 4** Uovo intero
- 60** Olio d'oliva
- 90 g** Concentrato di pomodori
- Sale
- Noce moscata
- 100 g** QimiQ Sauce Base
- 35 g** Cipolla (Cipolle),
- 15 g** Aglio,
- 200 g** Spinaci, freschi,
- 250 g** Feta,
- 2** Tuorlo d'uovo
- 50 g** Parmigiano,
- 20 g** Pinoli, getoastet
- 20 g** Pangrattato
- Sale
- Pepe
- 5 g** Pernod [anisetta]
- Noce moscata,
- Pesto di basilico
- Feta

## PREPARAZIONE

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