



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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15



semplicement

## INGREDIENTI PER 10

<b>1.5 kg</b>	QimiQ Sauce Base
<b>2 kg</b>	Barbabietola
<b>25</b>	Olio d'oliva
<b>9 g</b>	Sale
<b>4 g</b>	Pepe nero,
<b>10 g</b>	Cumino
<b>350 g</b>	Cipolla rossa (Cipolle rosse),
<b>45 g</b>	Burro
<b>200 g</b>	Porro, nur das Weiße, fein gehackt
<b>25 g</b>	Aglio,
<b>250 g</b>	Mele,
<b>1.5</b>	Fondo di pollame
<b>150 g</b>	
<b>2 g</b>	Pimento,
<b>2 g</b>	Zenzero in polvere
<b>2</b>	Foglie d'alloro
<b>1 g</b>	Timo, secco
<b>30</b>	
<b>30</b>	Succo di limone
<b>300 g</b>	Crème fraîche
	Erba cipollina

## PREPARAZIONE

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