



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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medio

## INGREDIENTI PER 10

<b>1 kg</b>	All-purpose flour
<b>4</b>	Uovo intero
<b>60</b>	Olio d'oliva
<b>90 g</b>	Concentrato di pomodori
	Sale
	Noce moscata,
<b>100 g</b>	QimiQ Classic,
<b>35 g</b>	Cipolla (Cipolle),
<b>15 g</b>	Aglione,
<b>200 g</b>	Spinaci, freschi,
<b>250 g</b>	Feta,
<b>2</b>	Tuorlo d'uovo
<b>50 g</b>	Groviera,
<b>20 g</b>	Pinoli, getoastet
<b>20 g</b>	Pangrattato
	Sale
	Pepe
<b>5 g</b>	Pernod [anisetta]
<b>0.4</b>	Noce moscata,
	Pesto di basilico
	Feta

## PREPARAZIONE

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