

**QimiQ VANTAGGI**

- No content maintained
- No content maintained
- No content maintained
- No content maintained

**INGREDIENTI PER 10**

1800 g QimiQ Sauce Base

6.8 kg,

907 Fondo di pollame

500 g Cipolla (Cipolle),

25 g Aglio,

50 g Pasta di curry rosso

1 Latte di cocco

Sale i pepe, nach Bedarf

150 g QimiQ Whip,

5 Succo di limone

100 g

1 g Sale

75 g Semi di zucca, getoastet

15 Olio di semi di zucca, zum Beträufeln

PREPARAZIONE

1. content not maintained in this language
2. content not maintained in this language
3. content not maintained in this language
4. content not maintained in this language
5. content not maintained in this language
6. content not maintained in this language