



## QimiQ VANTAGGI

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15



medio

## INGREDIENTI PER 10

**250 g** QimiQ Classic,  
**200** Olio d'oliva  
**2** Cipolla rossa (Cipolle rosse),  
**2** Zucchero  
Rosmarino,  
**250** Porto  
**50 g** Senape Dojon  
**20**  
**20** Succo di limone  
Sale i pepe

**250 g** QimiQ Classic,  
**600 g** Feta  
**200 g** Ricotta di capra  
**1** Dente d'aglio  
**50 g** Papavero,  
Succo di limone  
Sale i pepe  
Papavero, zum Überziehen

**1** Pasta sfoglia  
Uovo (Uova),

## PREPARAZIONE

1. Backofen auf 180 °C (Umluft) vorheizen.
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