



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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## INGREDIENTI PER 10

<b>60 g</b>	QimiQ Classic,
<b>150 g</b>	Uovo (Uova)
<b>170 g</b>	Panna acida, 15 % di grassi
<b>130 g</b>	Farina di segale
<b>315 g</b>	Farina di frumento
<b>15 g</b>	Livieto
<b>2.2 g</b>	Sale
<b>250 g</b>	QimiQ Sauce Base
<b>150 g</b>	,
<b>200 g</b>	,
<b>75 g</b>	Piselli verdi
<b>50 g</b>	Cipolla rossa (Cipolle rosse),
<b>3 g</b>	
<b>7 g</b>	Sale
<b>2 g</b>	Pepe
<b>10 g</b>	Aglione
<b>75 g</b>	Lardo affumicato,
<b>150 g</b>	Burro
<b>75 g</b>	Parmigiano,
<b>4 g</b>	Erba cipollina,

## PREPARAZIONE

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