



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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



## INGREDIENTI PER 10

	Brioche, in dünne Scheiben geschnitten
<b>260 g</b>	QimiQ Sauce Base
<b>300 g</b>	Formaggio fresco
<b>120 g</b>	Panna acida, 15 % di grassi
<b>600 g</b>	
<b>240 g</b>	Uovo (Uova)
<b>1</b>	Limone (Limoni), Sale i pepe
<b>1</b>	Cannella,
<b>1</b>	Noce moscata,
<b>600 g</b>	Panna acida, 15 % di grassi
<b>90 g</b>	QimiQ Whip
<b>80 g</b>	QimiQ Sauce Base
<b>60 g</b>	Scalogno,
<b>1</b>	Olio d'oliva
<b>70</b>	Vino bianco
<b>200</b>	Fondo di pollame
<b>100 g</b>	Erba cipollina
<b>20 g</b>	Prezzemolo
<b>1</b>	
	Sale i pepe

## 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
7. content not maintained in this language