



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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## INGREDIENTI PER 10

**600 g**

Sale e pepe  
Olio vegetale,

**6**

**100 g** Scalogno,  
Olio d'oliva

**60** Salsa di soia

**100**

Coriandolo,  
Sale marino  
Pepe nero,

**250 g** QimiQ Sauce Base

**100 g** Cipolla (Cipolle),

**100 g**

**40 g** Zucchero

**600 g** ,

**125** Vino rosso

**100** Brodo di verdura

**80 g** Brombeermarmelade

Cannella,  
Sale  
Pepe nero,

**250 g** QimiQ Classic,

**180** Olio di colza

**100 g**

**4 cl** Rum

**0.5** Limone (Limoni),

Scorza d'arancia, frisch gerieben

**1** Sale

## PREPARAZIONE

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