



QimiQ VANTAGGI

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



INGREDIENTI PER 10

10

Sale i pepe

Olio vegetale,

80 g QimiQ Sauce Base

6 Tuorlo d'uovo

200 g Patate farinose,

100 g Burro,

100 g Farina

6 Bianco dell'uovo

Sale i pepe

Noce moscata,

130 g Cipolla rossa (Cipolle rosse),

60 Olio d'oliva

250 g Champignoni,

100 g Shiitake,

60 g Prezzemolo,

Timo,

120 g QimiQ Sauce Base

440 g Cavoletti di Bruxelles,

30 g Burro

30 Olio di semi di zucca

Sale i pepe

Noce moscata,

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
8. content not maintained in this language
9. content not maintained in this language
10. content not maintained in this language
11. content not maintained in this language

language