



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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



30



semplicemente

## Suggerimenti

### INGREDIENTI PER 10

**500 g** QimiQ Sauce Base

**500** Latte

**120 g** Burro

Sale i pepe

Noce moscata,

**260 g** Polenta [semolino di mais]

**4** Uovo (Uova)

**120 g** Parmigiano,

Olio vegetale,

**1 kg** Asparago bianco,

**100 g** Cipolla rossa (Cipolle rosse),

Burro,

Sale i pepe

**10** Filetto di salmerino

Sale i pepe

Olio d'oliva,

**125 g** QimiQ Sauce Base

**60** Vino bianco

**4** Tuorlo d'uovo

**300 g** Burro fuso

**2** Limone (Limoni),

Sale i pepe

**400 g** Pomodori ciliegini,

**80 g** Rucola

**20 g** Cerfoglio

## 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