



# TITLE NOT MAINTAINED IN THIS LANGUAGE



## QimiQ VANTAGGI

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25



medio

## INGREDIENTI PER 4

<b>250 g</b>	Farina, griffig
<b>4</b>	Tuorlo d'uovo
<b>1</b>	Uovo (Uova)
<b>30</b>	Olio d'oliva
	Aqua, nach Bedarf
<b>125 g</b>	QimiQ Sauce Base
<b>300 g</b>	Misto di carne macinata
<b>100 g</b>	Cipolla (Cipolle),
	Olio d'oliva,
<b>10 g</b>	Concentrato di pomodori
<b>1</b>	Dente d'aglio,
	Origano,
	Basilico,
	Sale i pepe
<b>1</b>	Uovo (Uova)
<b>60 g</b>	Parmigiano,
<b>200 g</b>	QimiQ Sauce Base
<b>50</b>	Olio d'oliva
<b>40 g</b>	Pomodori secchi
<b>20 g</b>	Olive nere
<b>20 g</b>	Parmigiano,
<b>20 g</b>	Concentrato di pomodori
<b>20</b>	Aceto Balsamico
<b>150</b>	Brodo di verdura
	Sale i pepe
	Basilico,

## PREPARAZIONE

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