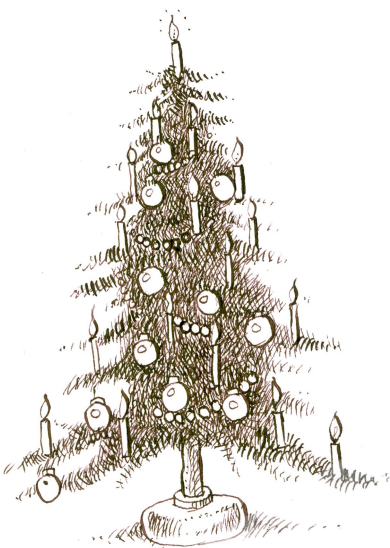
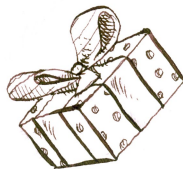
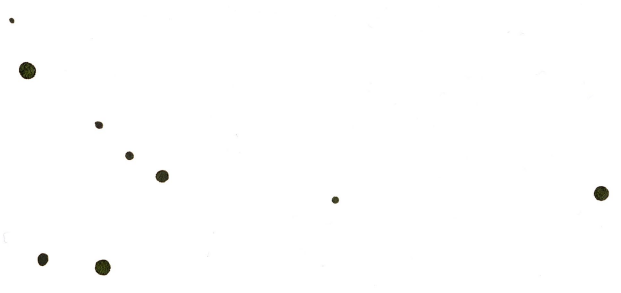
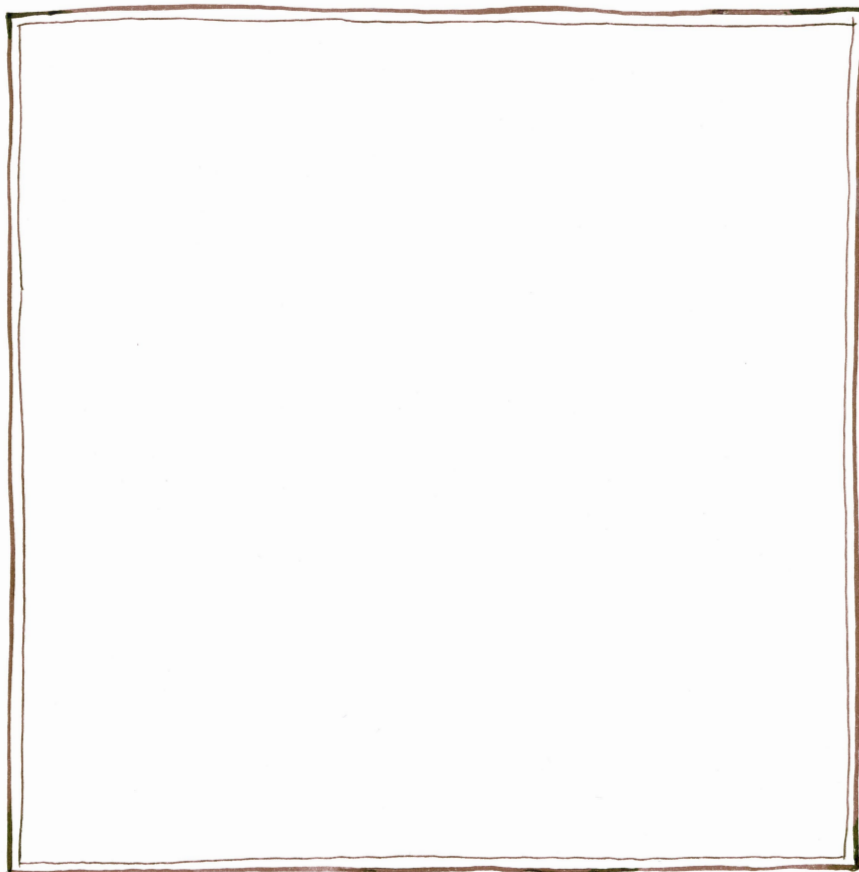
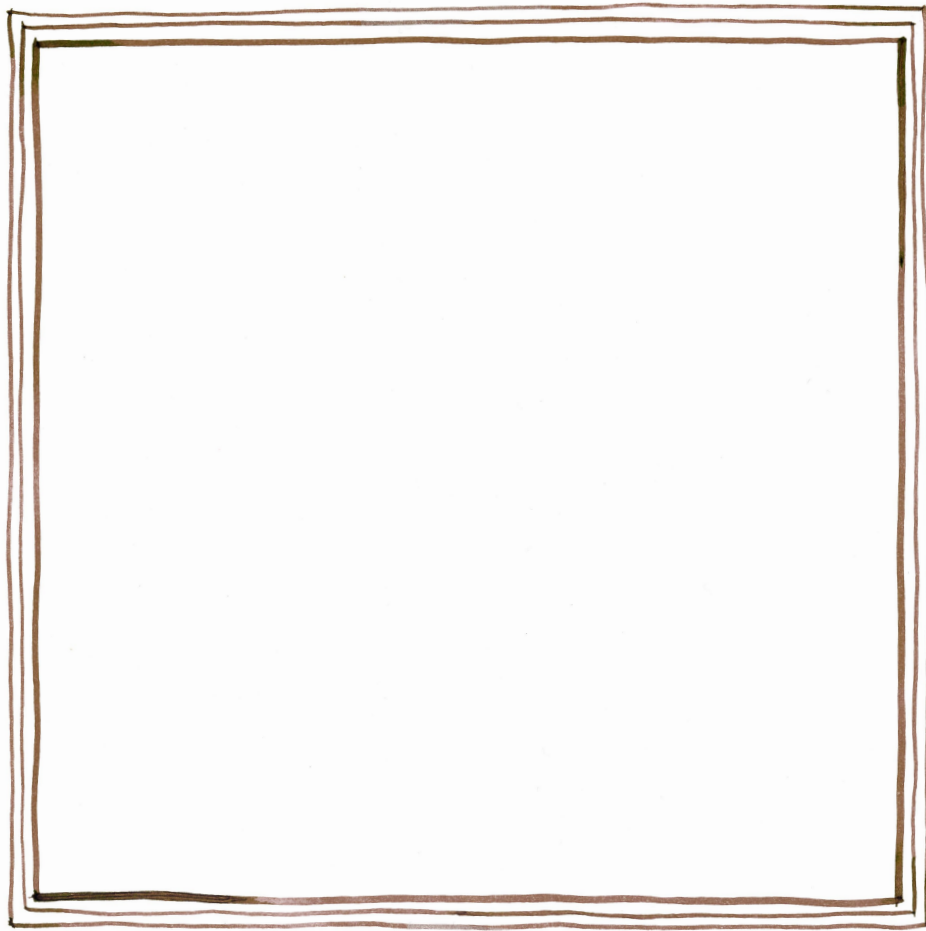


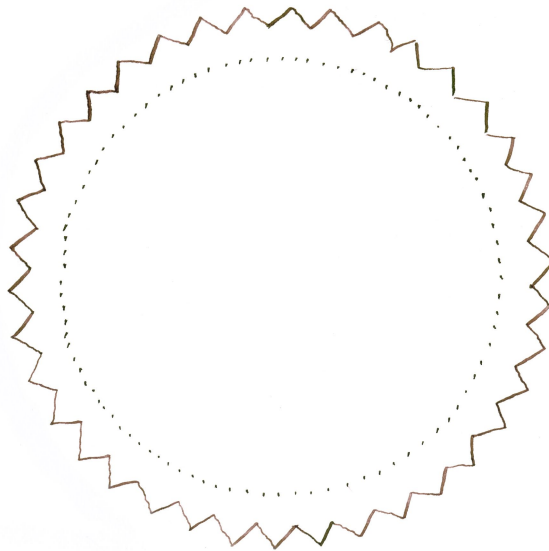
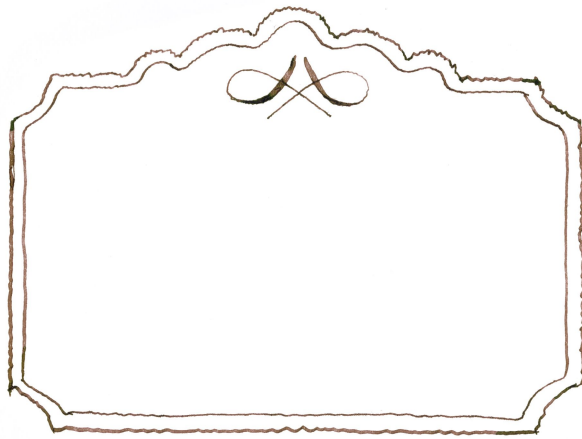
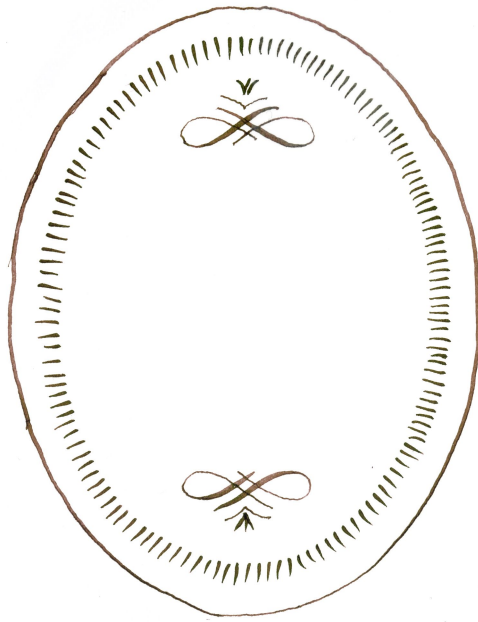


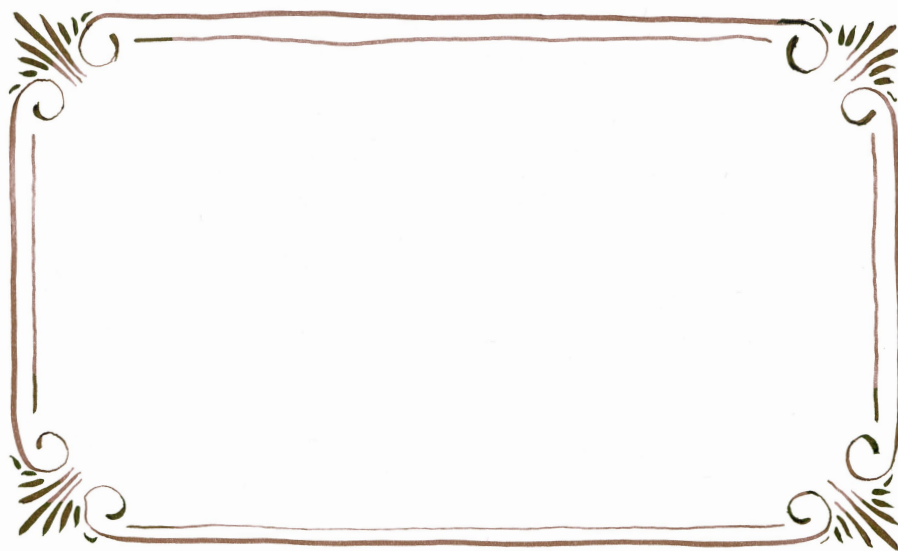
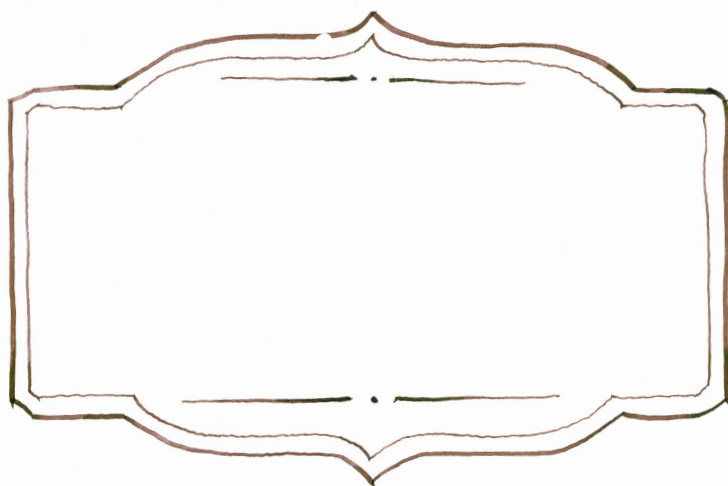
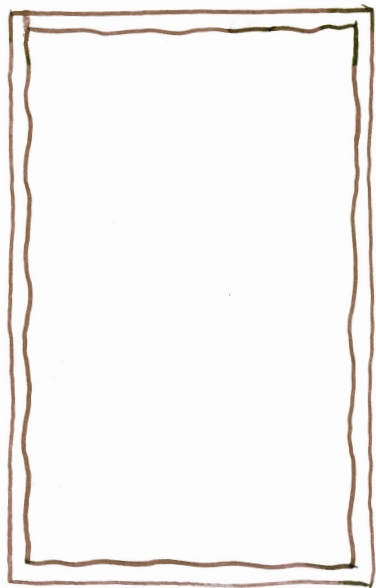
Merry
Christmas



Merry Christmas







Risotto aux morilles

Mise en place et préparation: env. 30 min

2 cs d'huile d'olive
mélange risotto aux morilles

1 dl de vin blanc
1 l de bouillon de légumes, très chaud
20 g de beurre
30 g de parmesan râpé
sel, poivre, selon goût

1. Faire chauffer l'huile dans une casserole. Sacer le mélange risotto aux morilles en remuant.
2. Mouiller avec le vin, ajouter peu à peu le bouillon en remuant souvent de manière à juste recouvrir le riz de liquide, laisser cuire doucement env. 20 min jusqu'à ce qu'il soit crémeux et al dente. Incorporer le beurre et le fromage, rectifier l'assaisonnement.

Risotto aux morilles

Mélange risotto aux morilles

Melange risotto aux morilles

Risotto aux morilles

Risotto
aux morilles
∞

Pickles exotiques

Pickles exotiques

Confitüre d'orange pimentée

Confiture d'orange pimentée

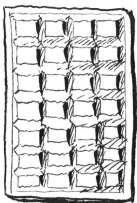
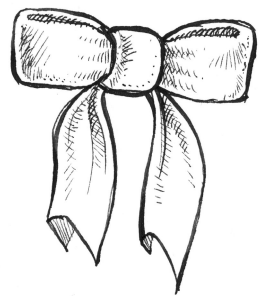
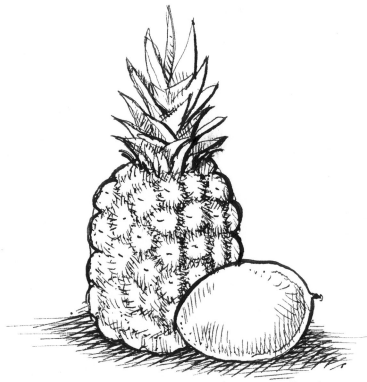
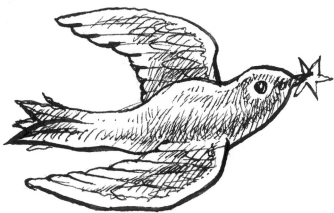
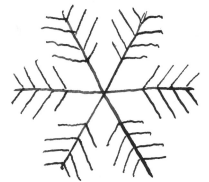
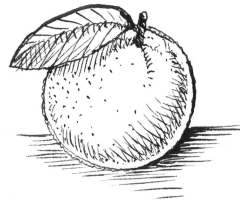
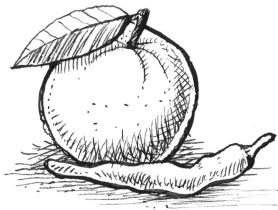
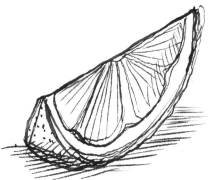
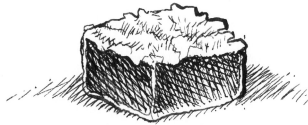
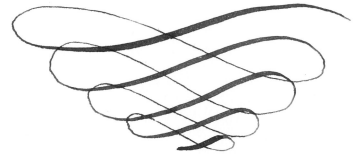
Carrés choco
croustillants

Carrés choco
croustillants



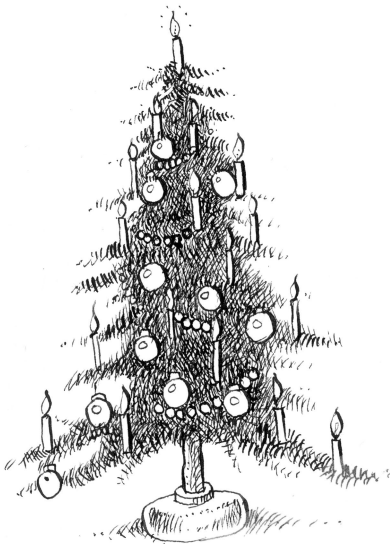
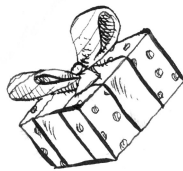
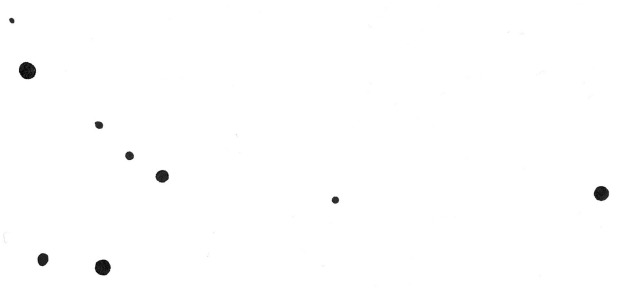
Carrés choco croustillants

Carrés choco croustillants

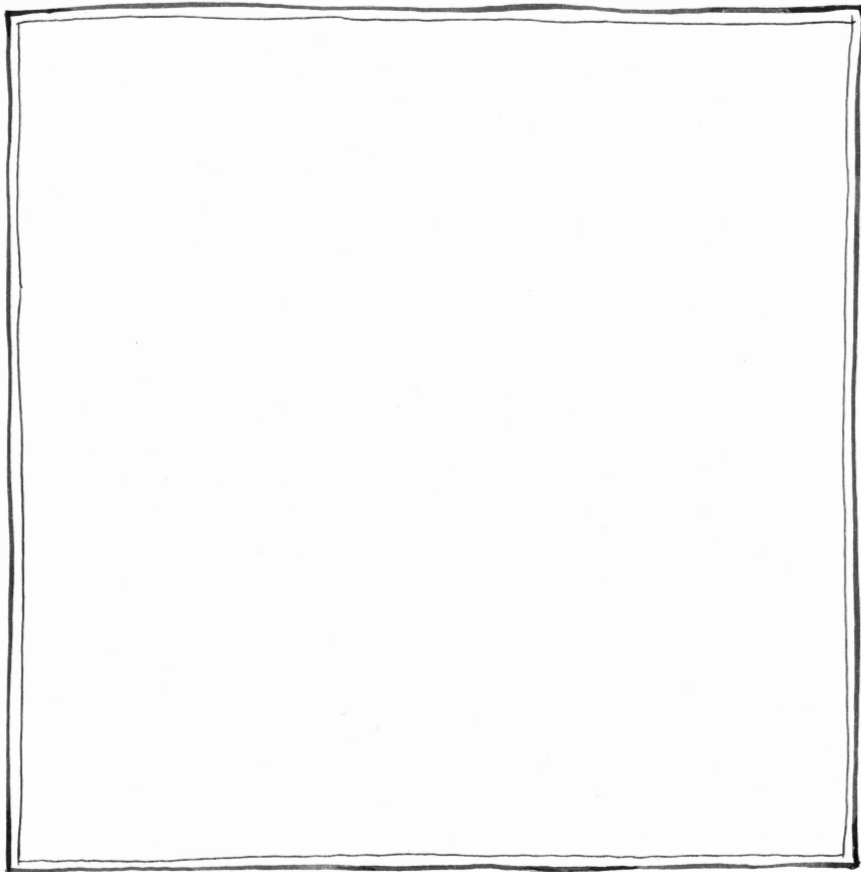
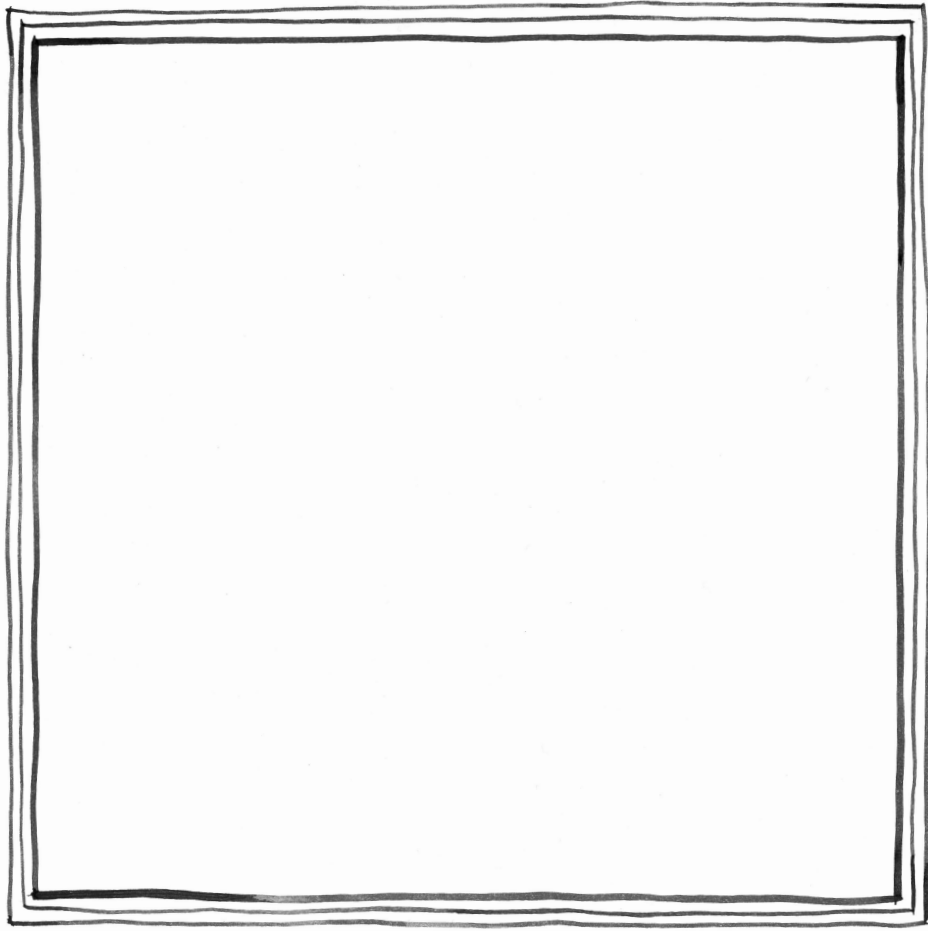


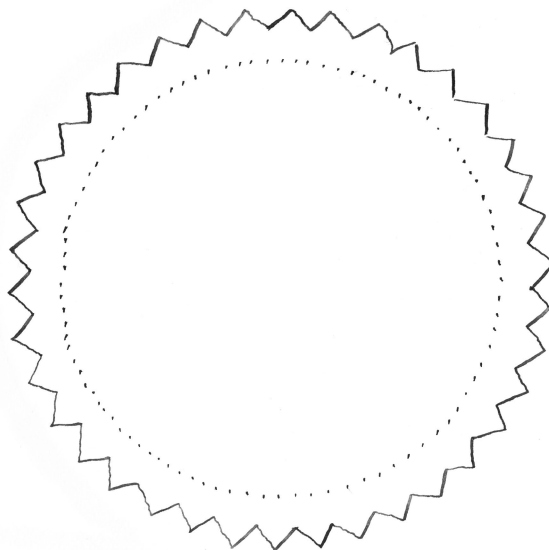
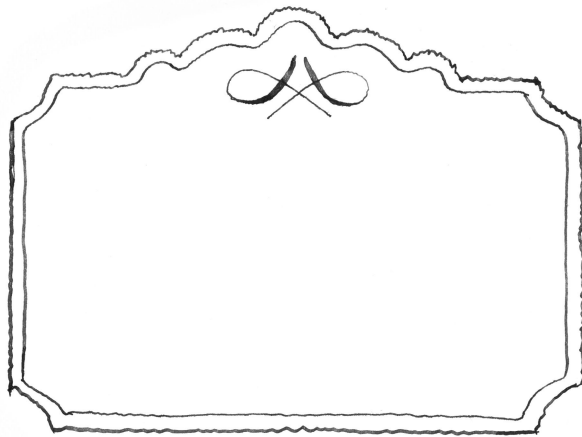
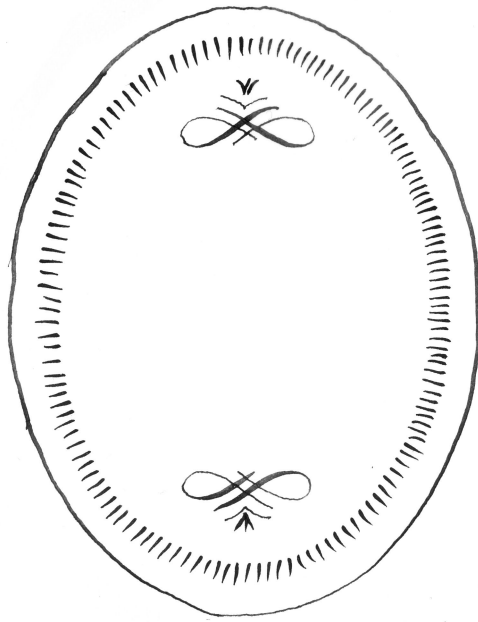


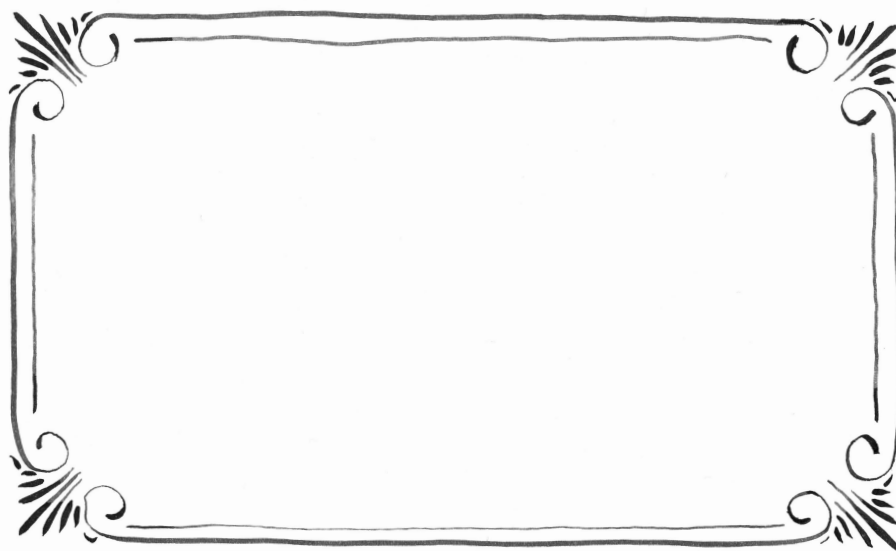
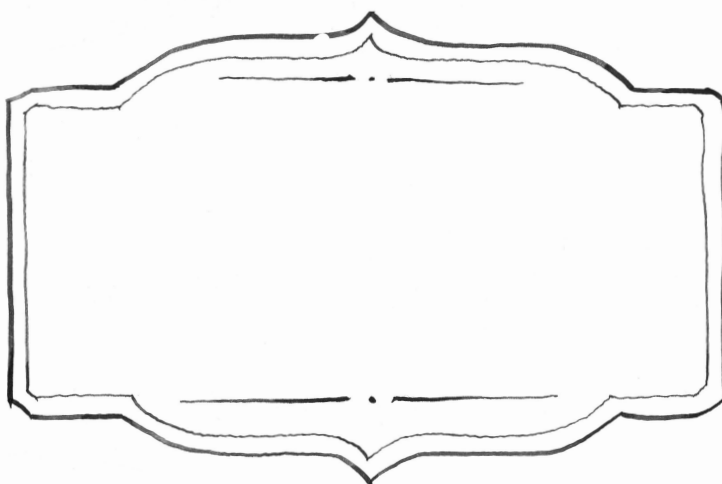
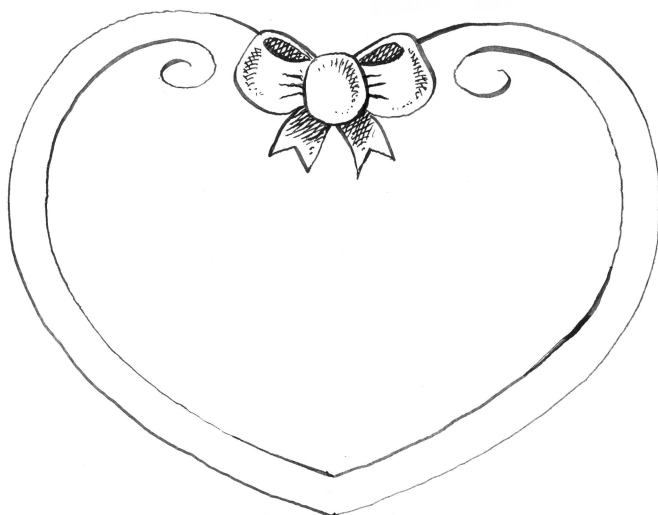
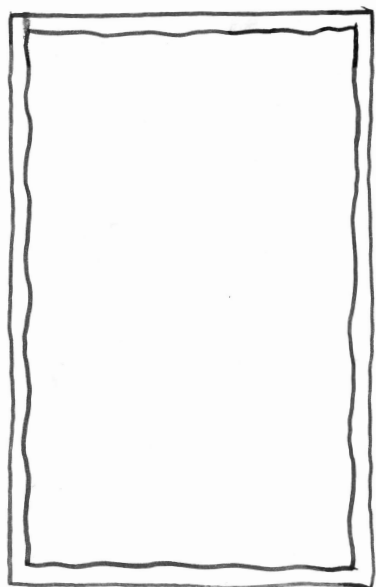
Merry
Christmas



Merry Christmas







Risotto aux morilles

Mise en place et préparation: env. 30 min

2 cs d'huile d'olive
mélange risotto aux morilles

1 dl de vin blanc
1 l de bouillon de légumes, très chaud
20 g de beurre
30 g de parmesan râpé
sel, poivre, selon goût

1. Faire chauffer l'huile dans une casserole. Sacer le mélange risotto aux morilles en remuant.
2. Mouiller avec le vin, ajouter peu à peu le bouillon en remuant souvent de manière à juste recouvrir le riz de liquide, laisser cuire doucement env. 20 min jusqu'à ce qu'il soit crémeux et al dente. Incorporer le beurre et le fromage, rectifier l'assaisonnement.

Risotto aux morilles

Mélange risotto aux morilles

Melange risotto aux morilles

Risotto aux morilles

Risotto
aux morilles
∞

Pickles exotiques

Pickles exotiques

Confitüre d'orange pimentée

Confiture d'orange pimentée

Carrés choco
croustillants

Carrés choco
croustillants



Carrés choco croustillants

Carrés choco croustillants