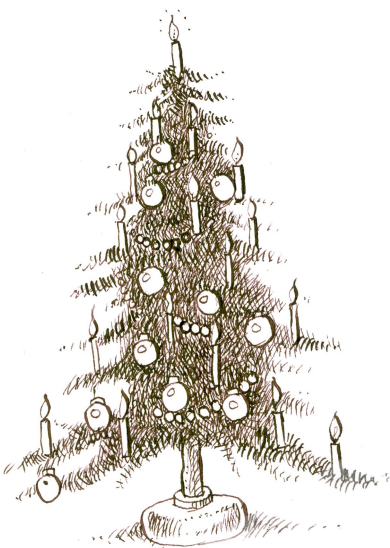
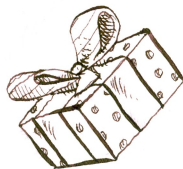
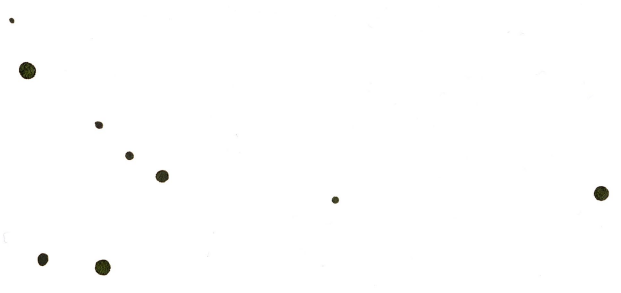
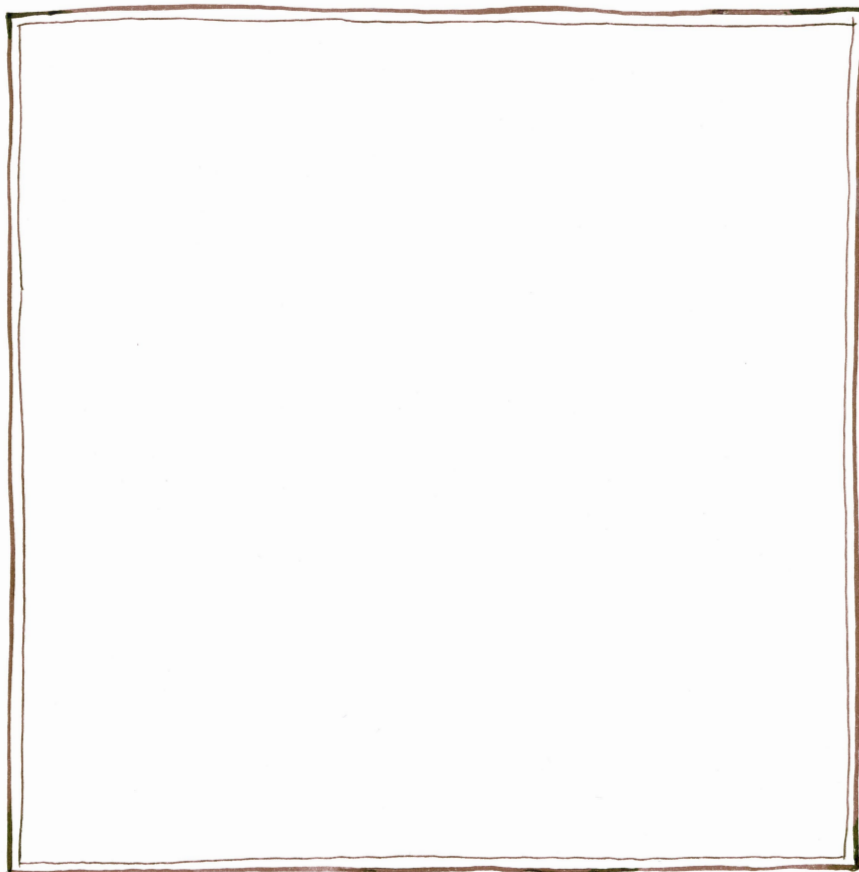
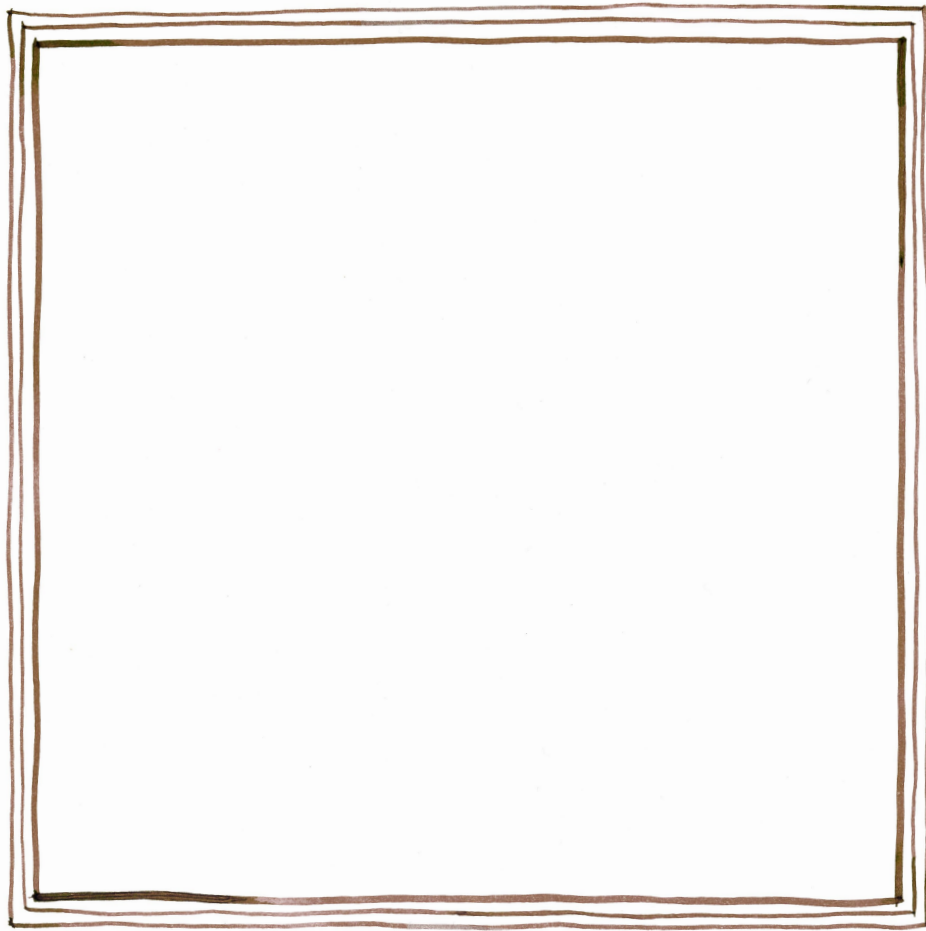


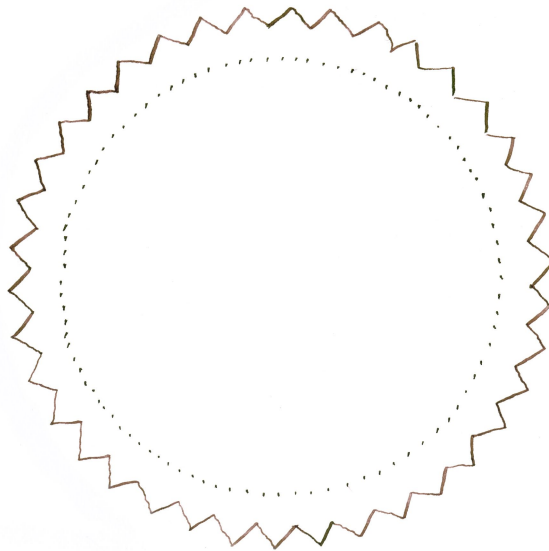
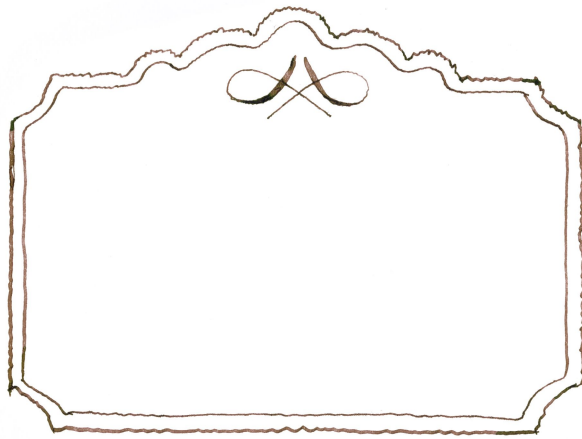
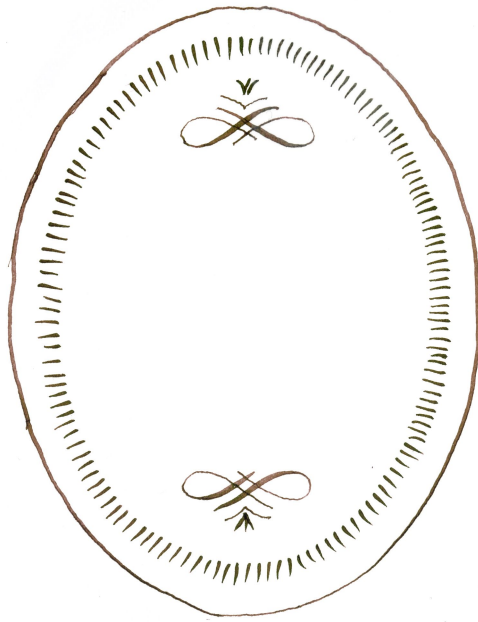


Merry  
Christmas

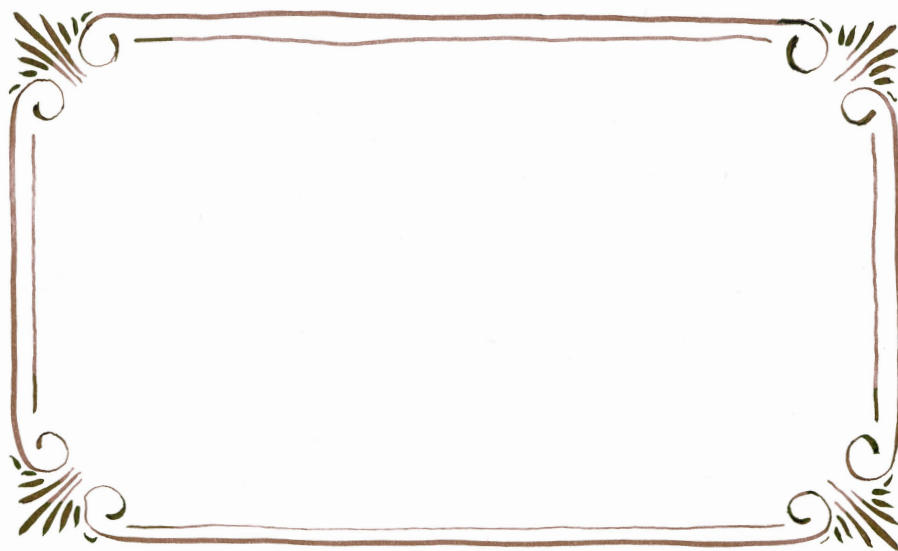
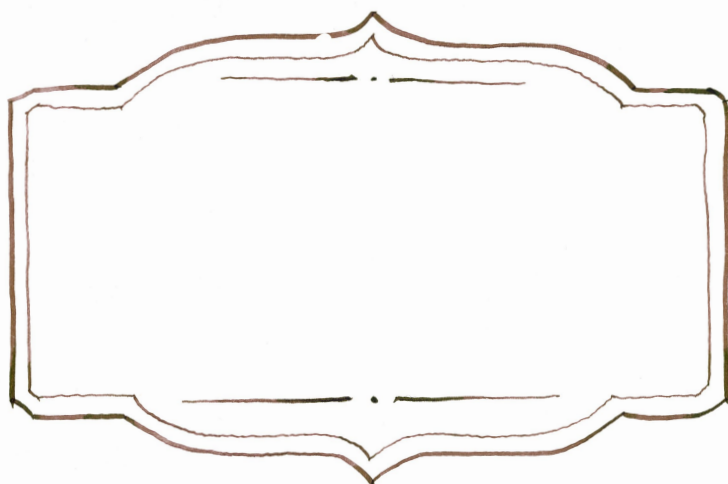
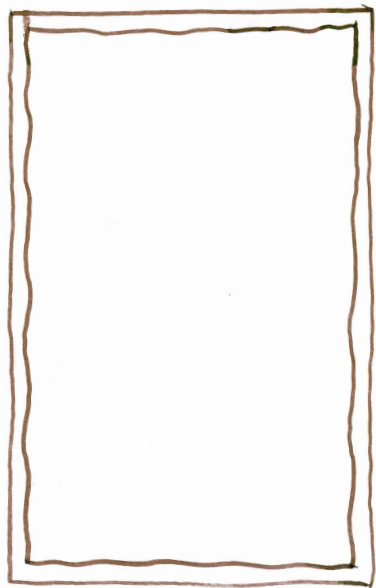


Merry Christmas









# Morchel-Risotto

Vor- und zubereiten: ca. 30 Min.

---

2 El. Olivenöl

Morchel-Risotto-Mischung

---

1 dl Weisswein

1 l Gemüsebouillon, heiss

20g Butter

30g geriebener Parmesan

Salz, Pfeffer, nach Bedarf

---

1. Öl in einer Pfanne warm werden lassen. Morchel-Risotto-Mischung unter Rühren dünsten, bis der Reis glasig ist.
2. Wein dazugiessen, Bouillon unter häufigem Rühren nach und nach dazugiessen, sodass der Reis immer knapp mit Flüssigkeit bedeckt ist, ca. 20 Min. köcheln, bis der Reis cremig und al dente ist. Butter und Käse darunter-rühren, würzen.

Morchel-Risotto-Mischung

Morchel-Risotto-Mischung

Morchel-Risotto-Mischung

Morchel-Risotto

Exotic Pickles

Exotic Pickles

Exotic Pickles

Pikante Orangenkonfitüre

Pikante Orangenkonfitüre

Knusprige Schoggi-Carrées

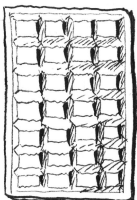
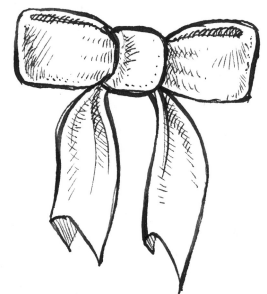
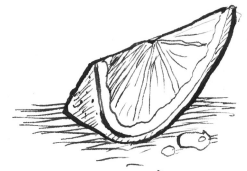
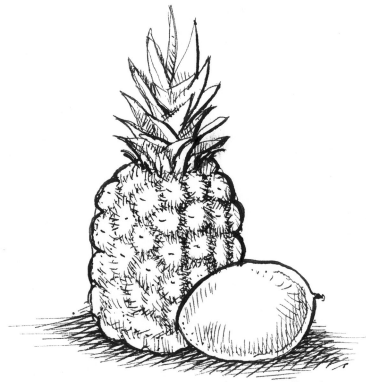
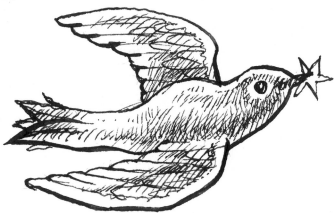
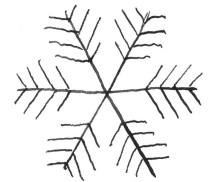
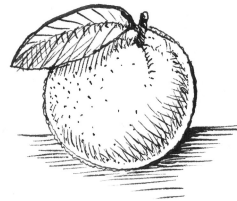
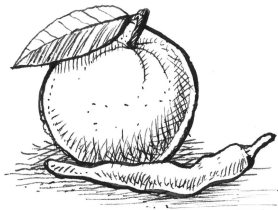
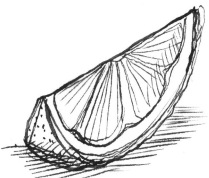
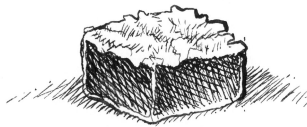
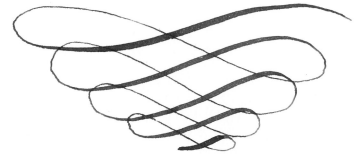
Knusprige Schoggi-Carrées

Knusprige  
Schoggi-Carrées



Knusprige  
Schoggi  
Carrés

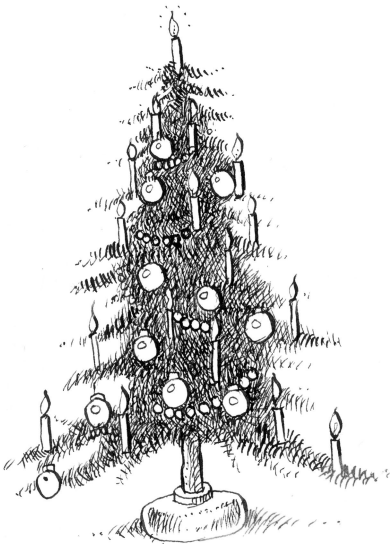
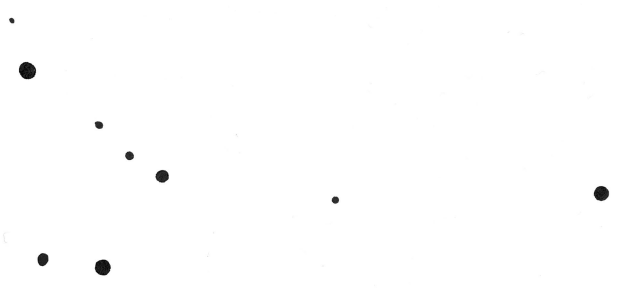
Knusprige  
Schoggi  
Carrés



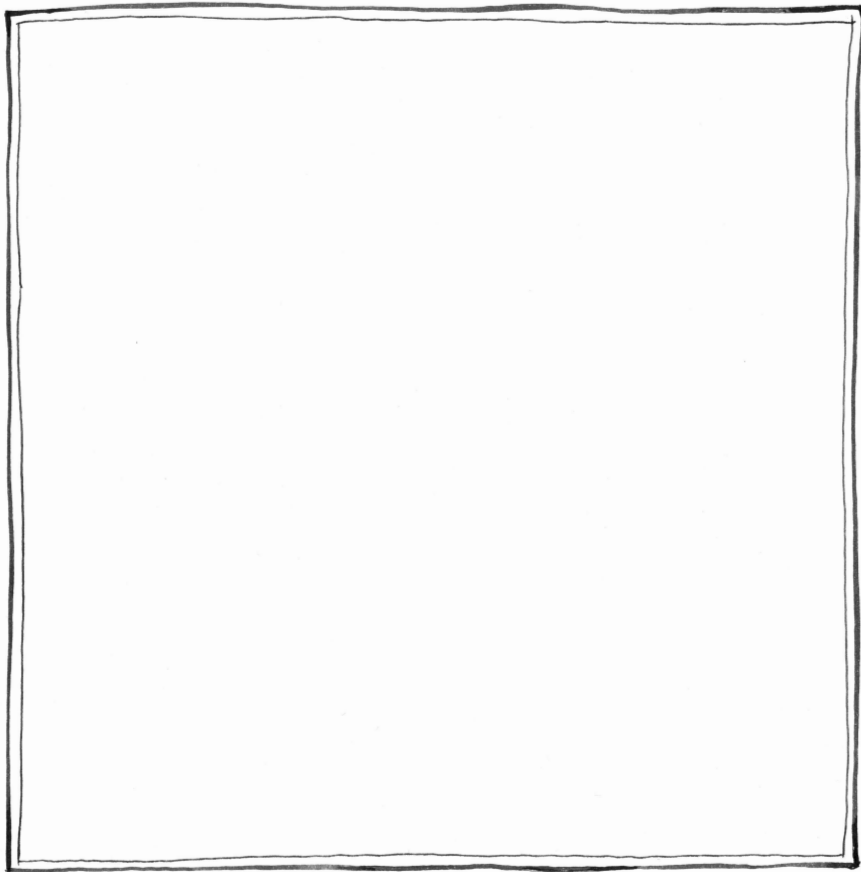
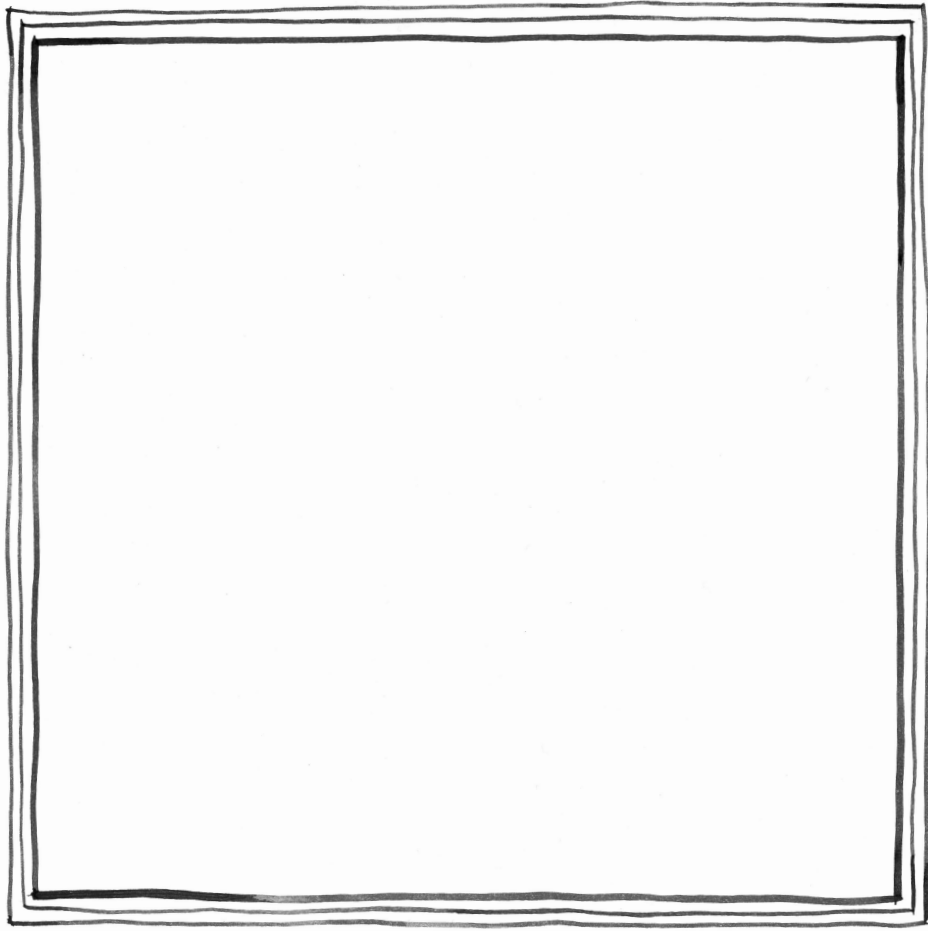


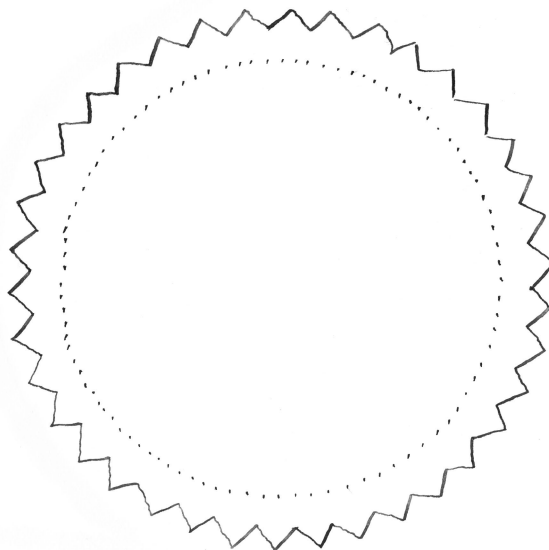
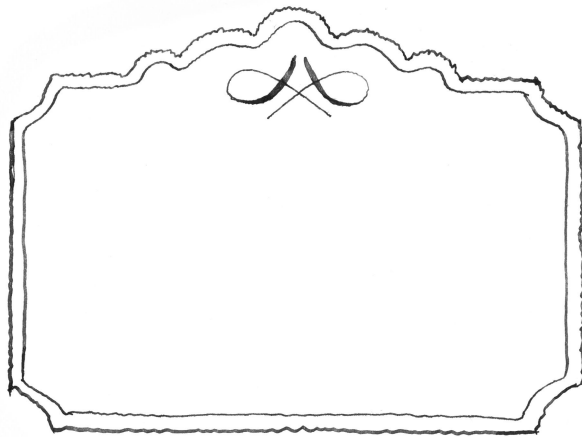
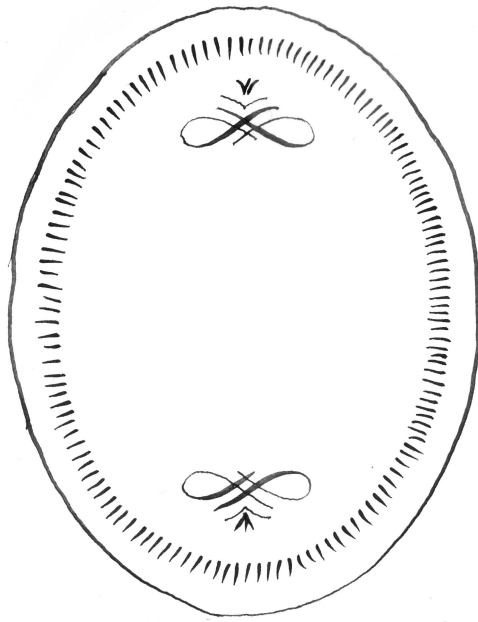


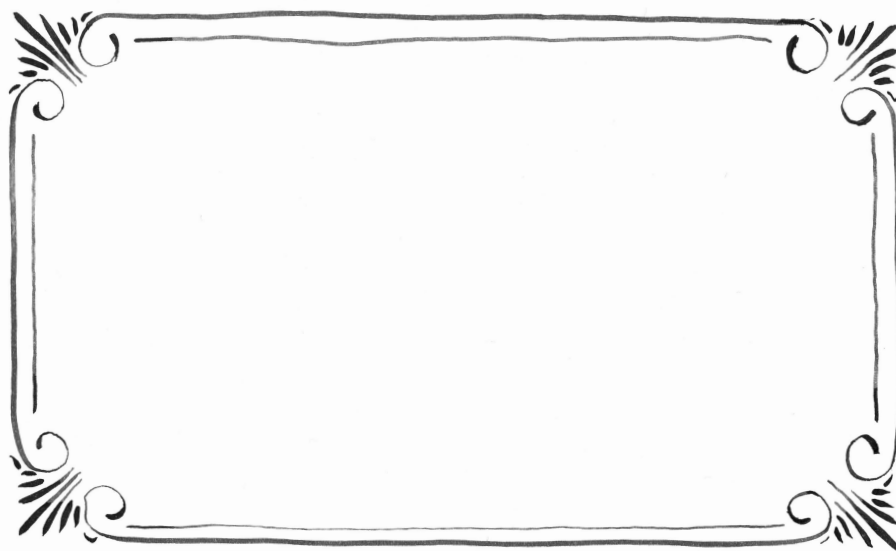
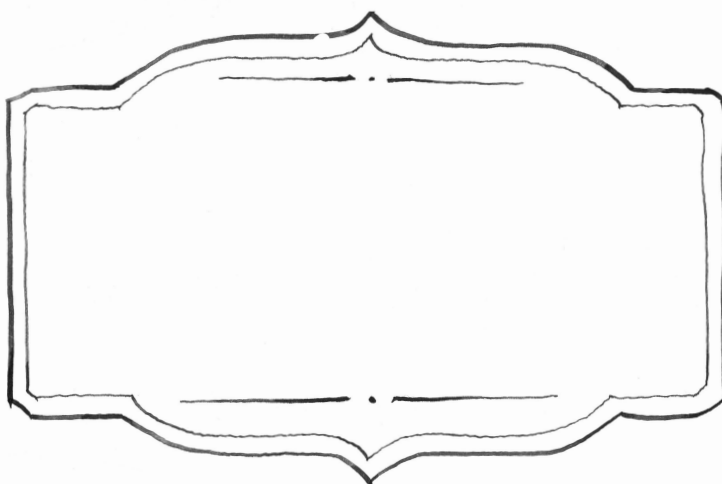
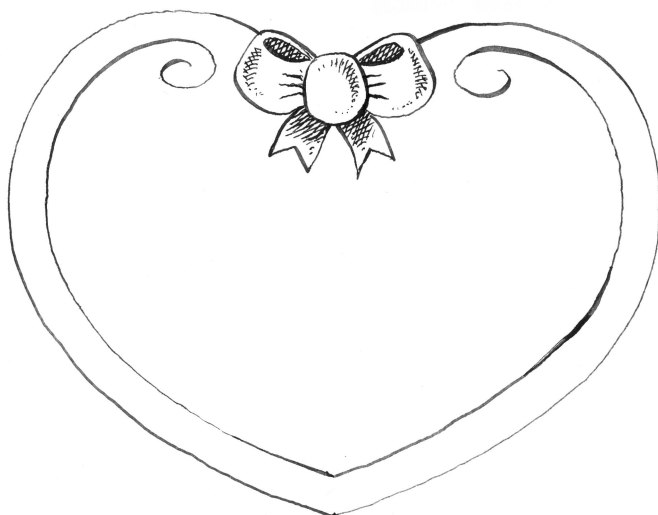
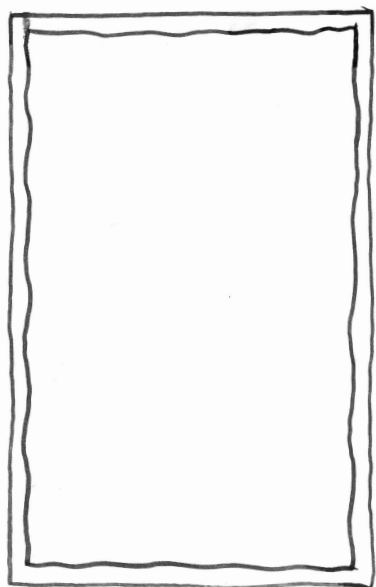
Merry  
Christmas



Merry Christmas







# Morchel-Risotto

Vor- und zubereiten: ca. 30 Min.

---

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Morchel-Risotto-Mischung

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1 l Gemüsebouillon, heiss

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Morchel-Risotto-Mischung

Morchel-Risotto-Mischung

Morchel-Risotto-Mischung

Morchel-Risotto

Exotic Pickles

Exotic Pickles

Exotic Pickles



Pikante Orangenkonfitüre

Pikante Orangenkonfitüre

Knusprige Schoggi-Carrées

Knusprige Schoggi-Carrées

Knusprige  
Schoggi-Carrées



Knusprige  
Schoggi  
Carrés

Knusprige  
Schoggi  
Carrés