**AVOR-Blatt / Rezept praktisches QV 2014**

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| **Name/Vorname** | |  | | | | | | | | | | | | | |
| **Warenkorb Nr:** | | 🞎 | | 1 | | 🞎 | | 2 | 🞎 | | 3 | | | 🞎 | 4 |
|  | | | | | | | | | | | | | | | |
| 🞎 | **Kaltes Vorgericht** | | 🞎 | | **Suppe** | | | | | 🞎 | | **Fischgericht** | | | |
|  | | | | | | | | | | | | | | | |
| **Gerichtebezeichnung** | |  | | | | | | | | | | | | | |
| **Vorbereitungszeit** | | ………… Minuten | | | | | **Zubereitungszeit** | | | | | | ………… Minuten | | |
| **Verwendete Garmethoden** | |  | | | | | | | | | | | | | |
| **CCP-Hinweis (Stichworte)** | |  | | | | | | | | | | | | | |
| **Anrichtgeschirr** | |  | | | | | | | | | | | | | |

**Foto oder beschriftete, farbige Skizze**

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| **Gerichtebezeichnung** | |  | |
| **Zutaten für 4 Personen** | | | |
| **Menge** | **Zutaten** | | **Vorbereitung/Zubereitung** |
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