



Pesce al timo  
2 tranci di pesce spada  
2 cucchiaini di timo  
1 mazzetto di erba cipollina  
2 cucchiaini di senape  
tabasco piccante

Preparare la marinata emulsionando con una forchetta 3 cucchiaini d'olio, il succo di limone, la senape e una decina di gocce di tabasco. Aggiungere i 2 tranci di pesce tagliati a cubetti da 1,5 cm di lato e mescolare con cura. Riposare in frigo per 30 minuti. Scaldare il pesce due o tre minuti a fuoco alto. Servire con il timo appena tagliato.

merchandising - ARIA

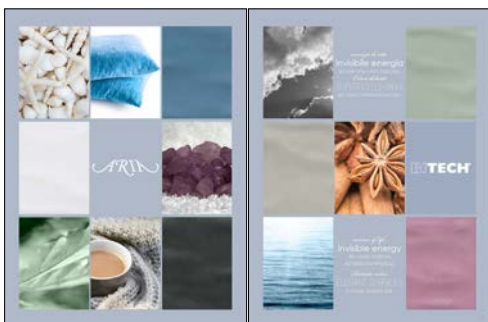


COPERTINA



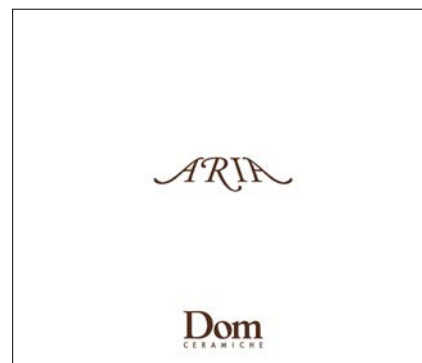
FORMATO POCKET  
APERTO: 320x210 mm  
CHIUSO: 160x210 mm

INTERNO



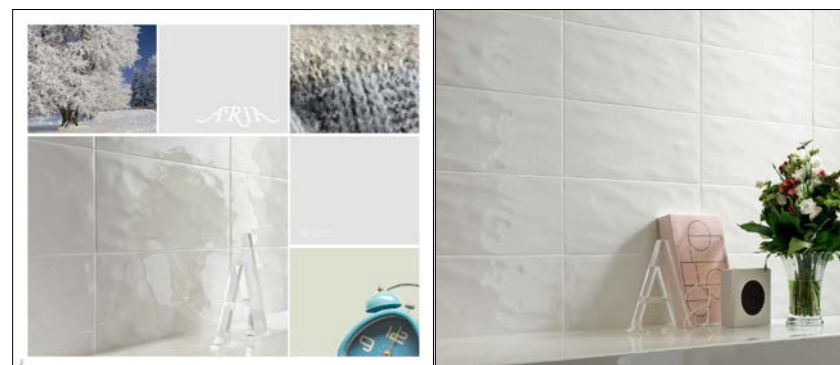
codice: 08FDAR

COPERTINA



FORMATO CATALOGO  
APERTO: 560x238 mm  
CHIUSO: 280x238 mm

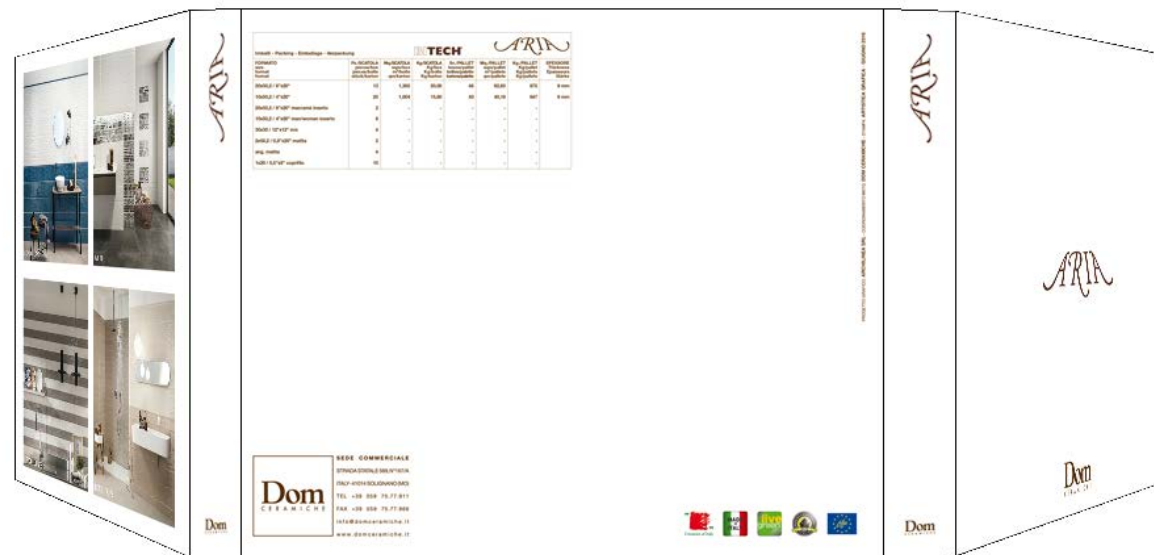
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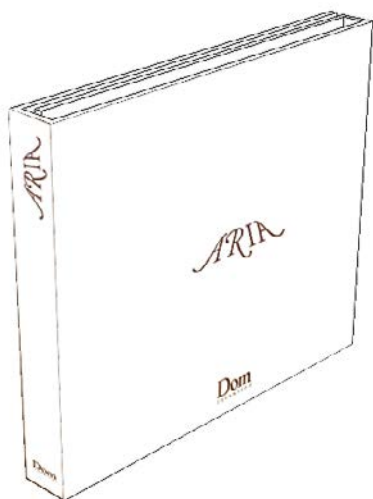
codice: 08CDAR



ESTERNO



CHIUSO



INTERNO

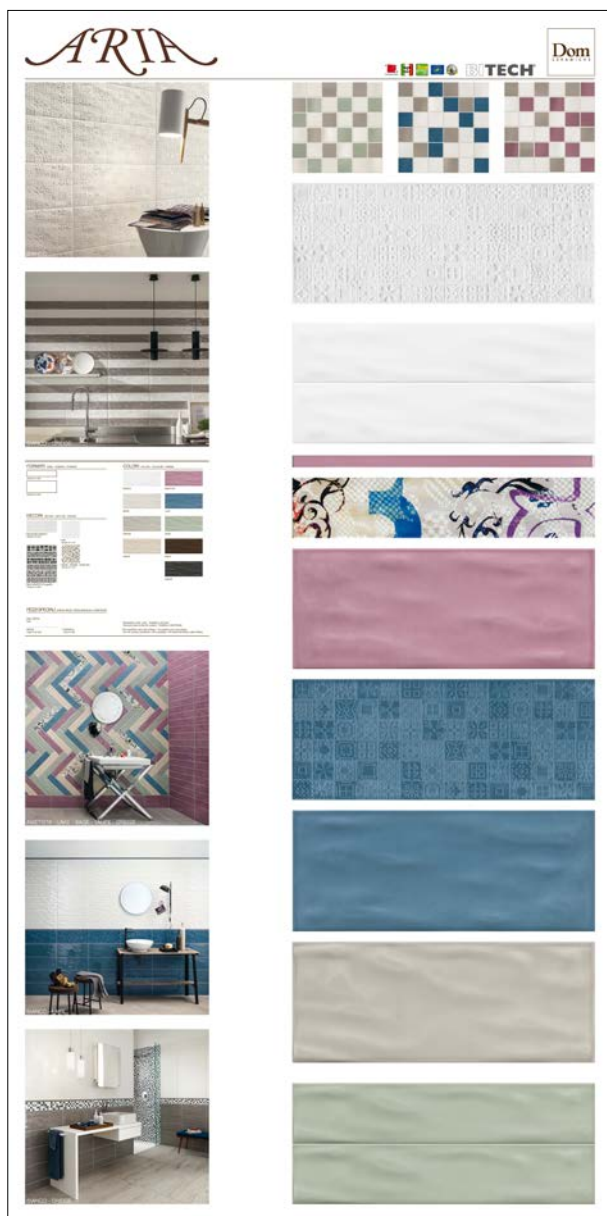


FORMATO BINDER  
APERTO: 890x240 mm  
CHIUSO: 280x240 mm

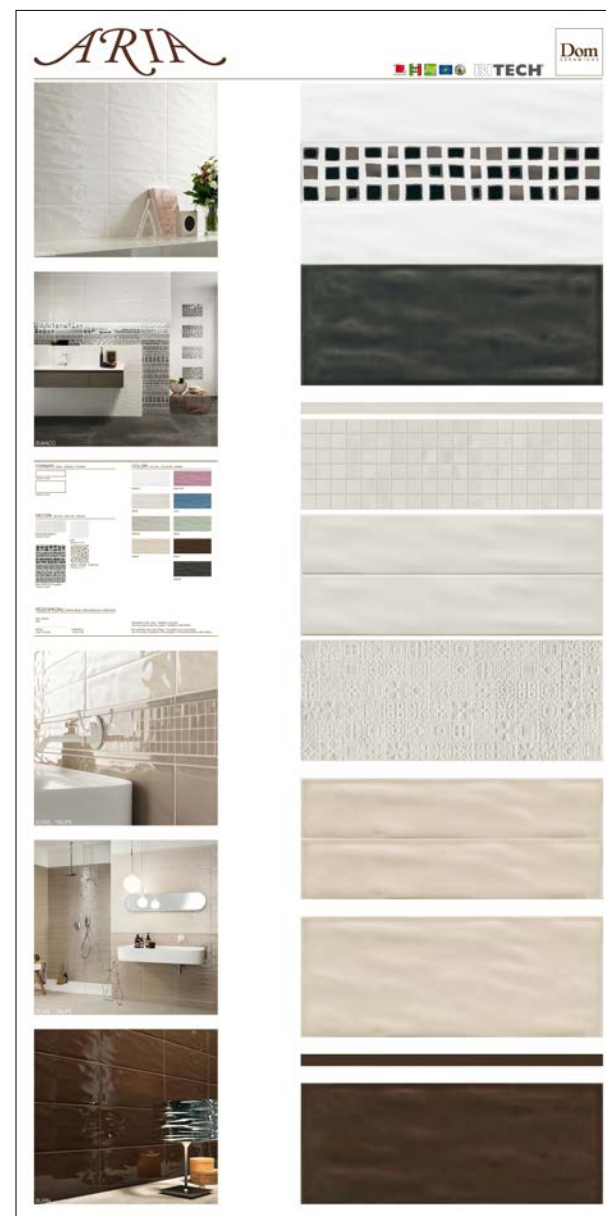
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ARIA

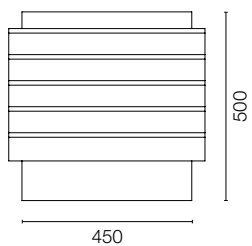
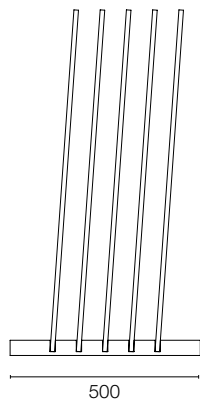
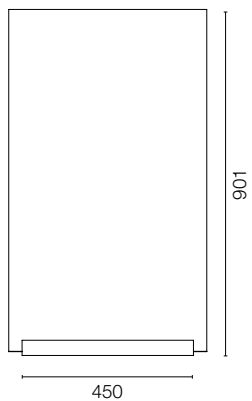
BINDER



codice: 08P12GDARW



codice: 08P12GDARM

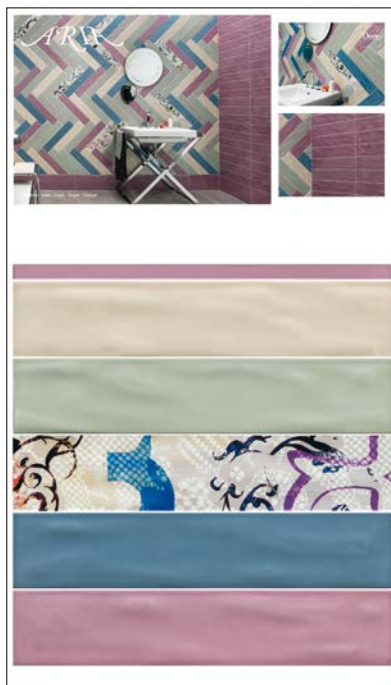
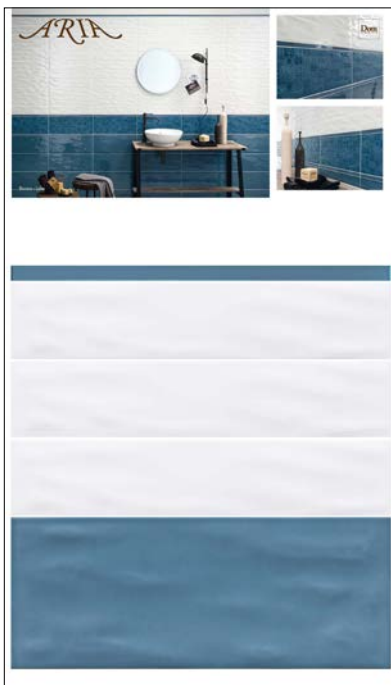
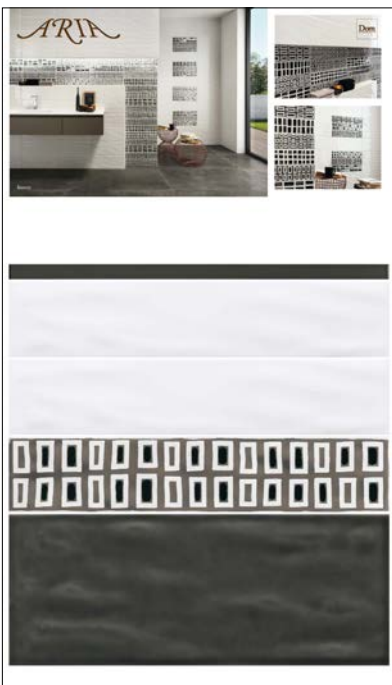
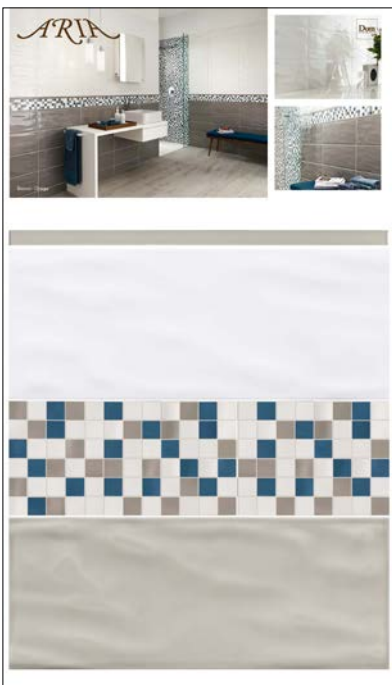


FORMATO PLANCE RETRO PANNELLI  
538x630 mm



codice: 08EXPODAR

DIMENSIONI ESPOSITORE  
LARGHEZZA: 450 mm  
ALTEZZA: 910 mm  
PROFONDITÀ: 500 mm



FORMATO PANNELLI ESPOSITORE  
520x900 mm