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Chef Menu Toutes Les Recettes Légumes Viande Friture Saine Poisson Et Fruits De Mer Poulet 8. Pommes De Terre Au Four 8. Gratin De Pommes De Terre 10. Pommes De Terre Vapeur 10. Pommes De Terre 12. Légumes Surgelés 12. Gratin De Légumes Surgelés 13. Tomates 14. Poivrons 14. Aubergines Jan 8th, 2024

90 Recipes For JET CHEF Premium Chef Menu - THRON

Place The Sliced Carrots In The Steamer Accessory - Using The Middle Grid. Fill The Bottom Of The Steamer With 100 Ml Of Water - Following The Water Dosage Indication. Cover With The Lid And Insert The Steamer In The Microwave. Press The

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