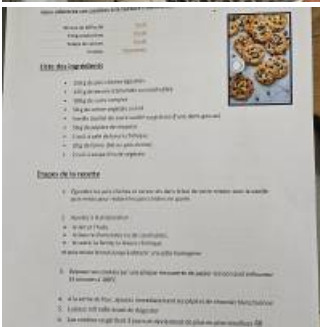


Popote au château 7 février 2025



RECIPE

- 100 g of ground beef (mince)
- 100 g of ground pork (porc)
- 100 g of ground chicken (volaille)
- 100 g of ground turkey (dinde)
- 100 g of ground lamb (agneau)
- 100 g of ground venison (cerise)
- 100 g of ground beef (mince)
- 100 g of ground pork (porc)
- 100 g of ground chicken (volaille)
- 100 g of ground turkey (dinde)
- 100 g of ground lamb (agneau)
- 100 g of ground venison (cerise)

Steps of the recipe

1. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

2. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

3. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

4. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

5. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

6. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

7. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

8. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

9. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

10. Preparation of the ground meat mixture. The ground meat is mixed with the ground vegetables and spices.

