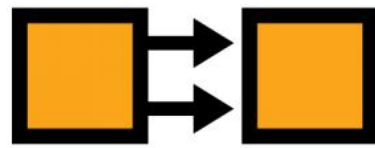


BISCOTTI



PER



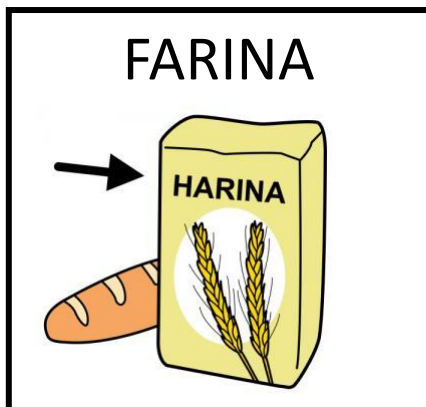
LA FESTA DEL PAPA'





- 1 Kg de patatas
- 4 cajas de leche
- 2 manzanas
- 3 plátanos

INGREDIENTI



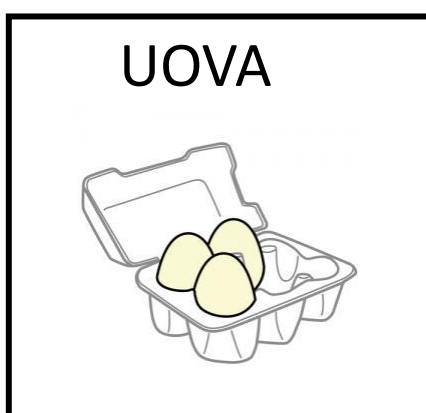
500 GRAMMI



300 GRAMMI



200 GRAMMI



2 INTERE



1 PIZZICO



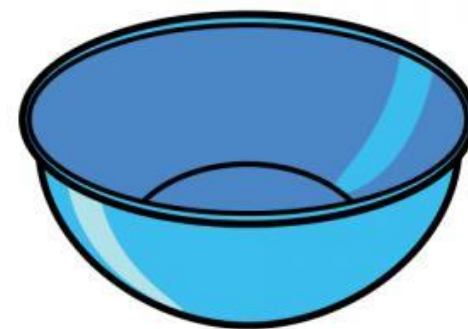
UTENSILI



BILANCIA



SCODELLA



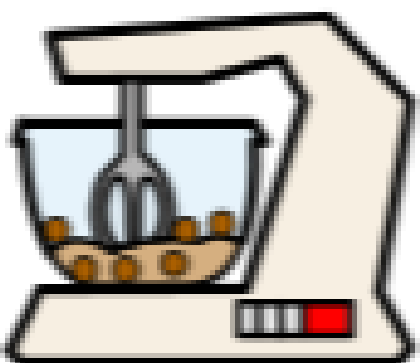
FRUSTA



CARTA FORNO



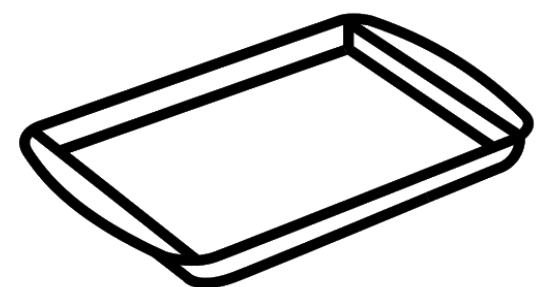
IMPASTATRICE



FORMINE



TEGLIA

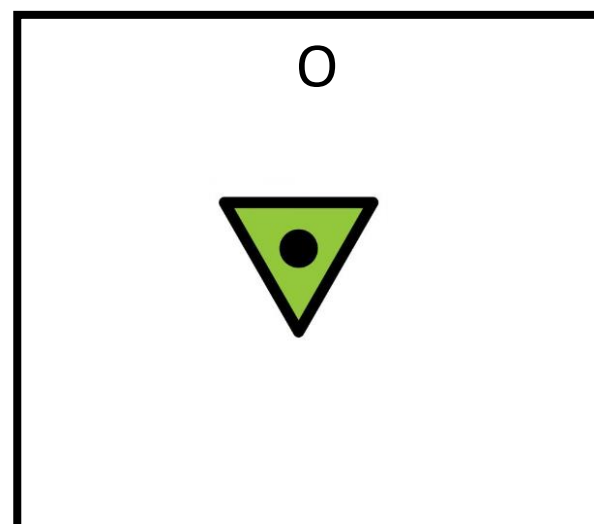
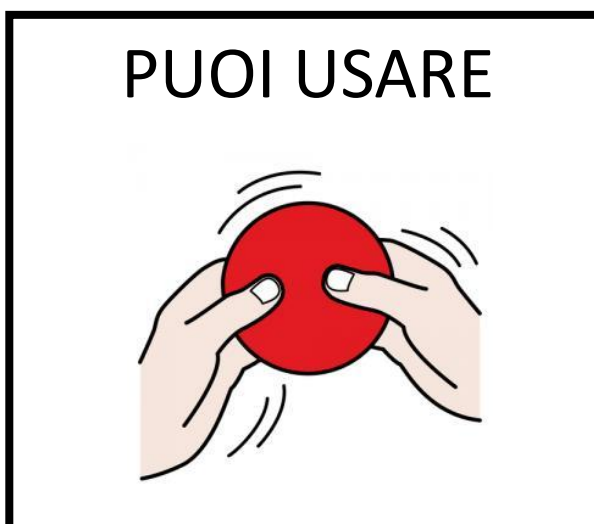
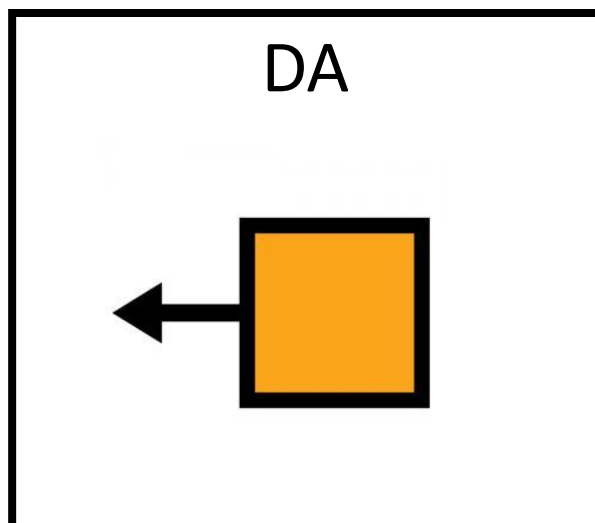




PROCEDIMENTO



ATTENZIONE

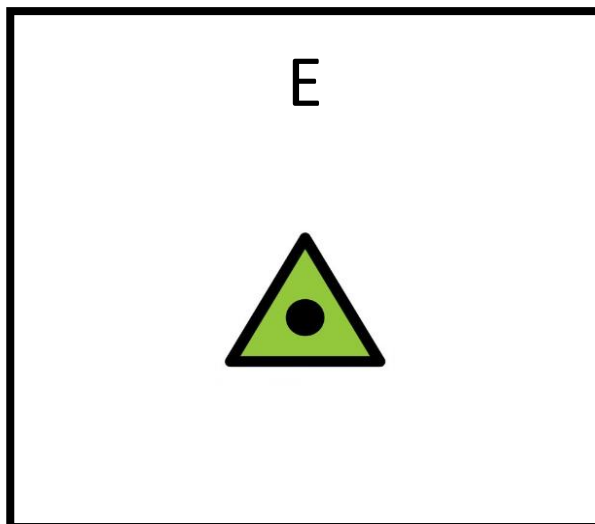
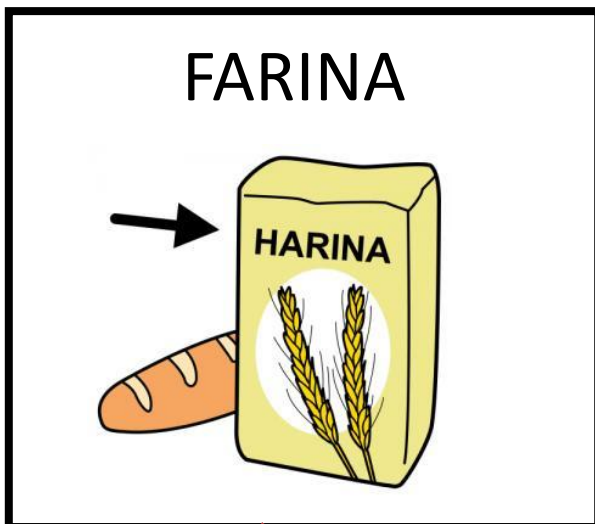




PROCEDIMENTO



1

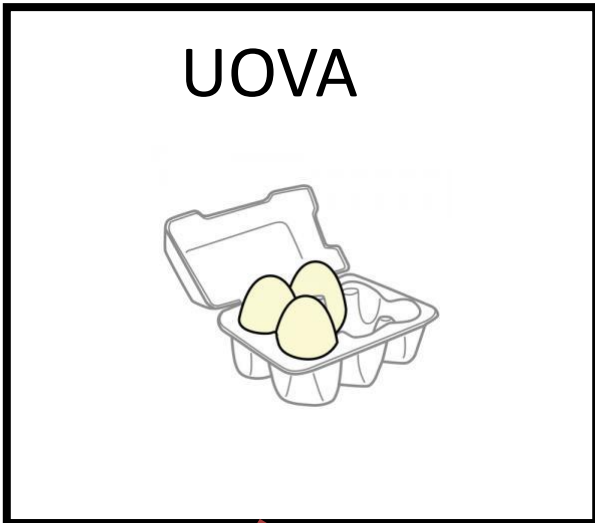




PROCEDIMENTO



2





PROCEDIMENTO



3

IMPASTA

FINO A

FORMARE

UNA PALLA





PROCEDIMENTO



4

METTI

LA PASTA

DENTRO

IL FRIGO



ASPETTA

TRENTA

30

MINUTI



PROCEDIMENTO



5

STENDI

LA PASTA

CON

IL MATTARELLO





PROCEDIMENTO



6

CREA

I BISCOTTI

CON

LE FORMINE

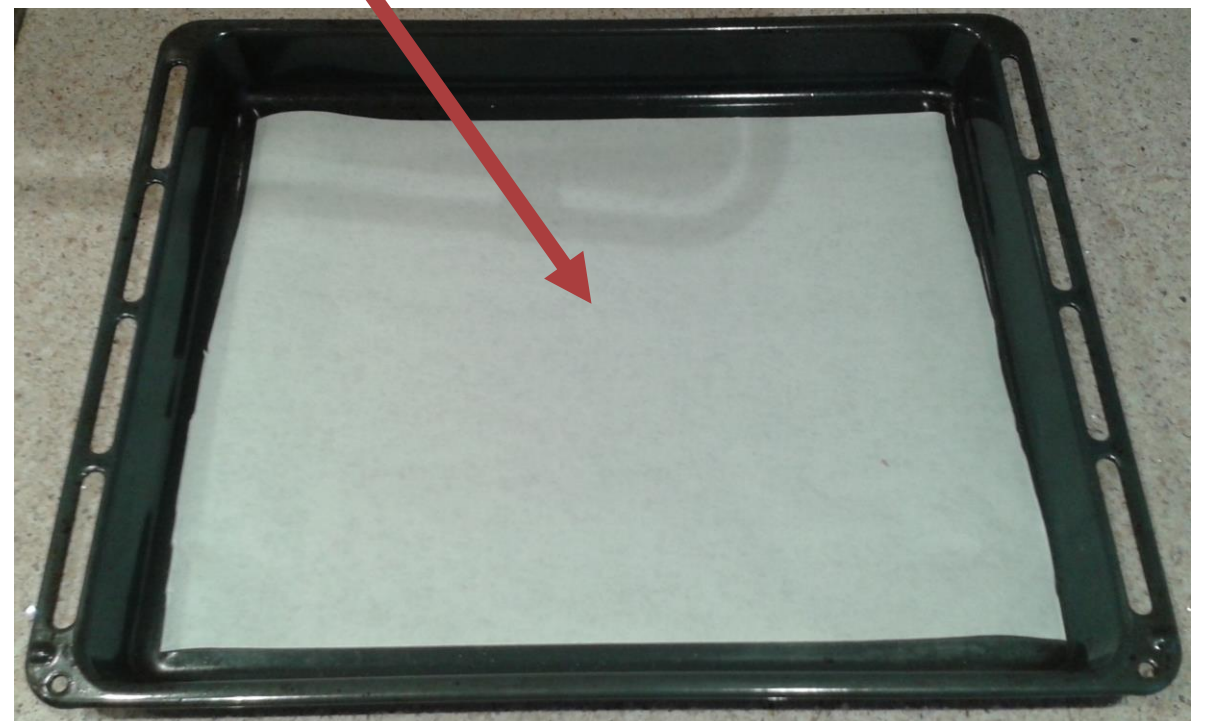
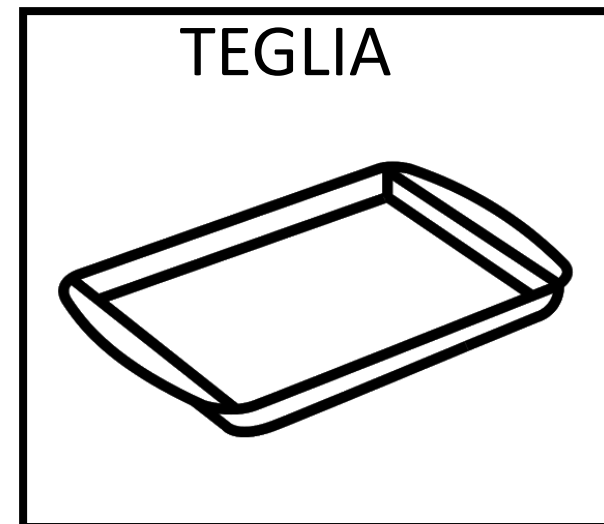
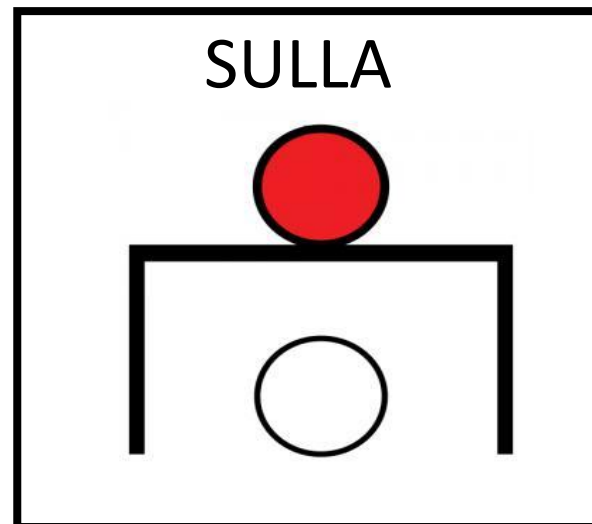
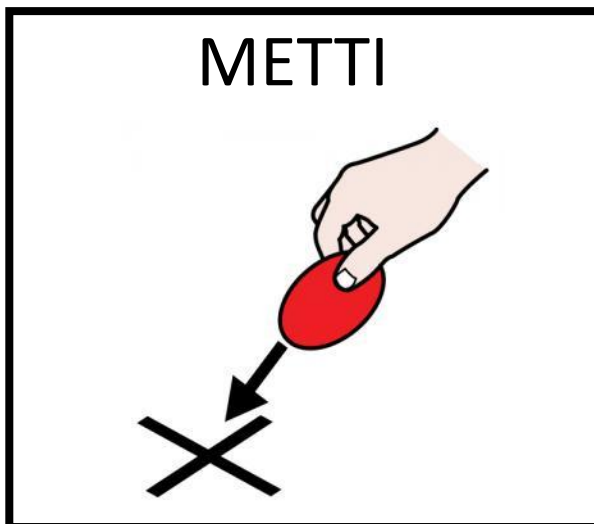




PROCEDIMENTO



7

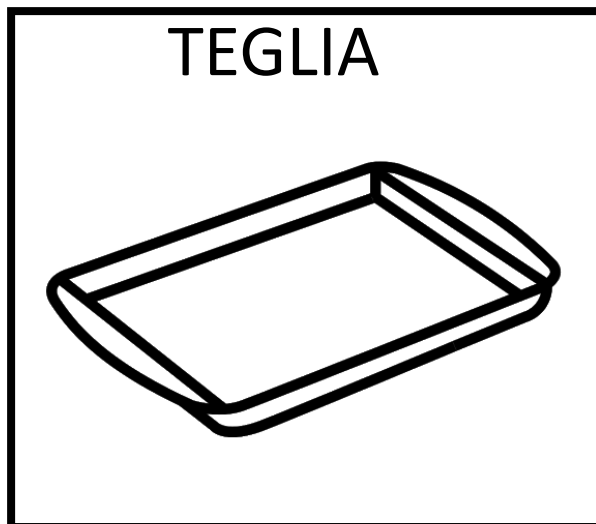
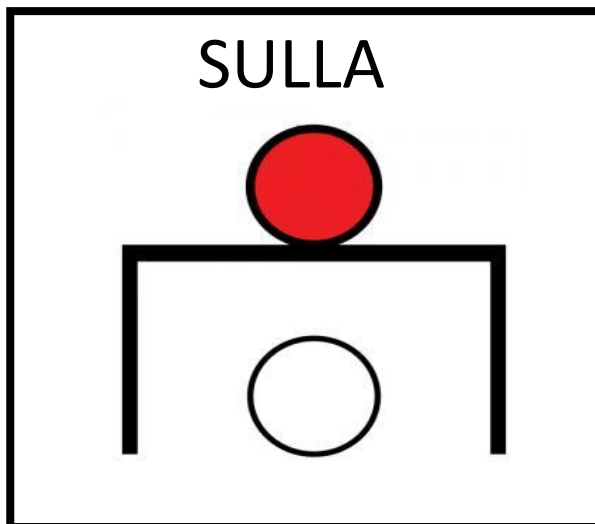
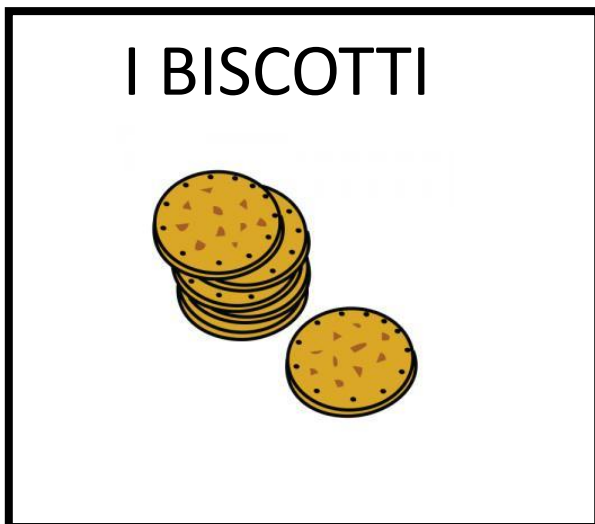
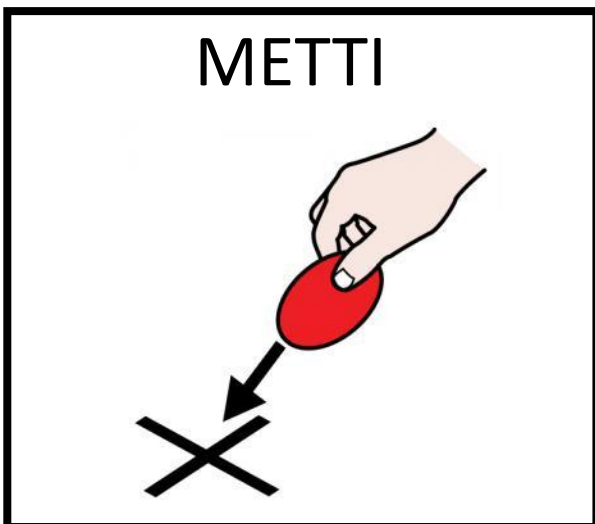




PROCEDIMENTO



8

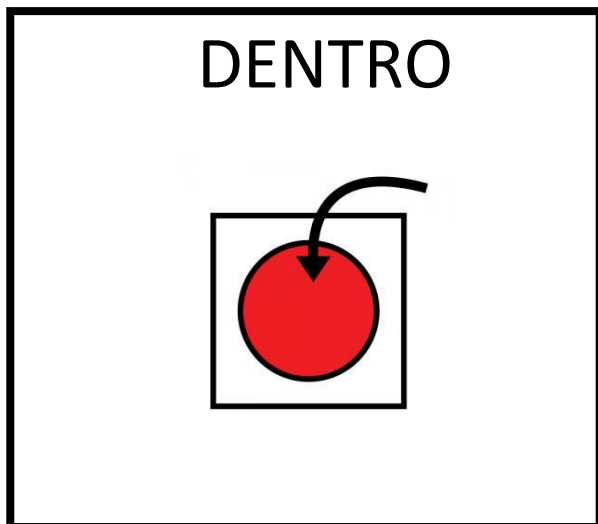
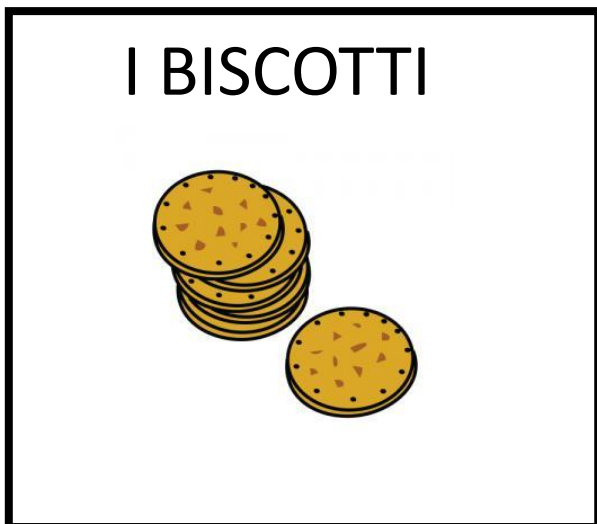
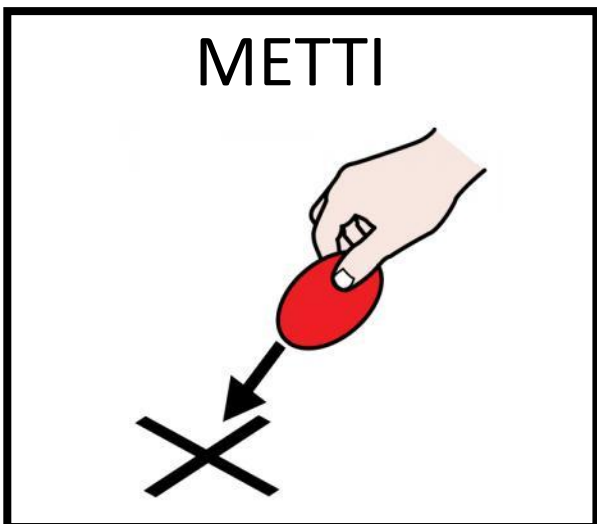




PROCEDIMENTO

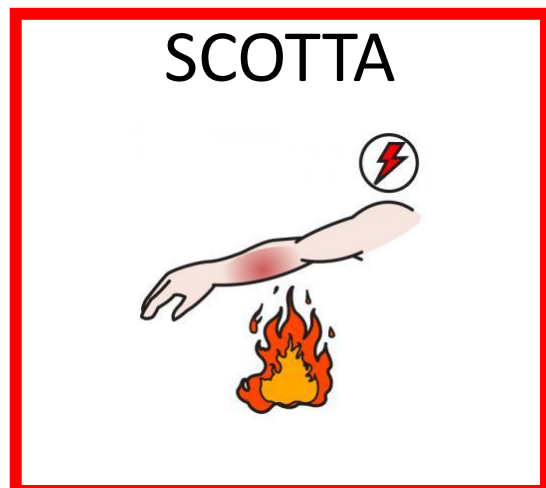


9



180°
GRADI

ATTENZIONE





PROCEDIMENTO

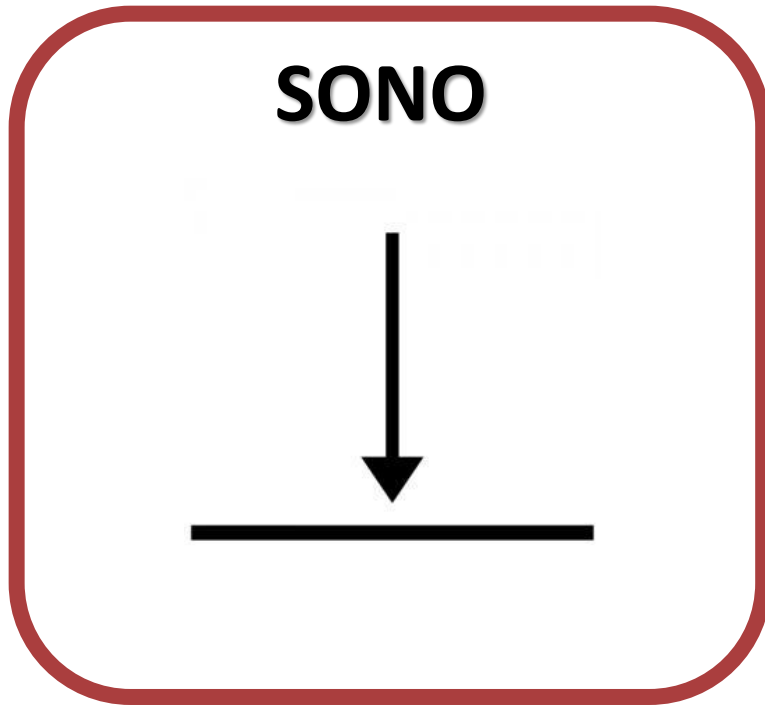
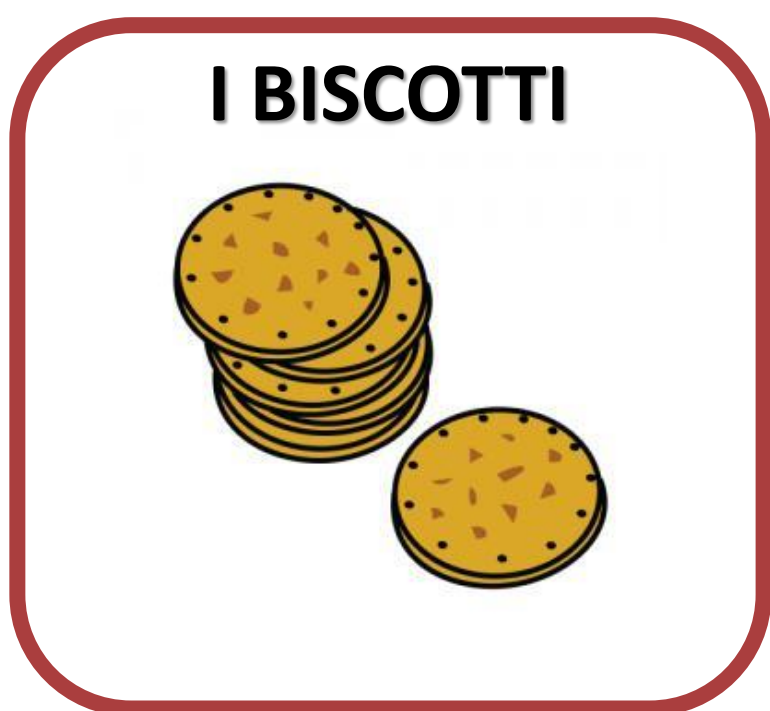
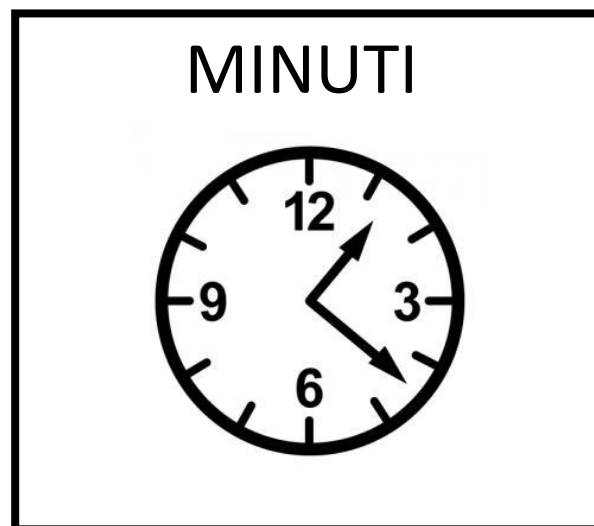


10



20

20

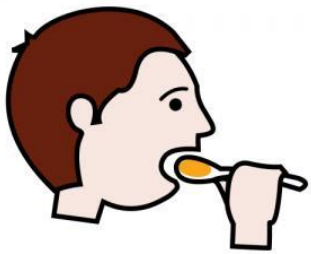




FESTEGGIAMO



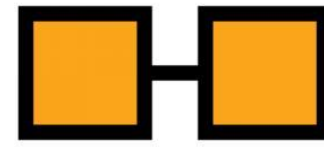
MANGIA



I BISCOTTI



INSIEME A



PAPA'

