



CAA, RICETTE IN SIMBOLI: I NUTELLOSI



I NUTELLOSI



INGREDIENTI



180 gr NUTELLA



150 gr FARINA

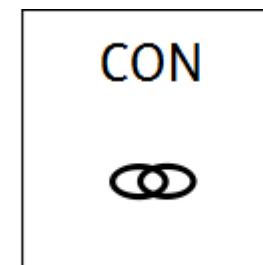
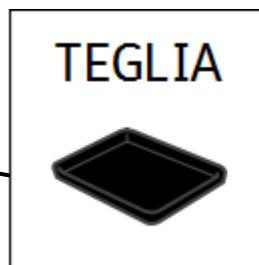
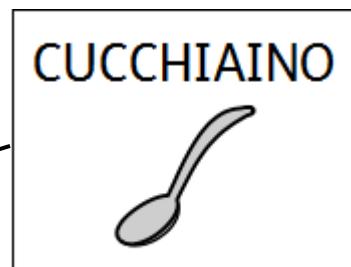
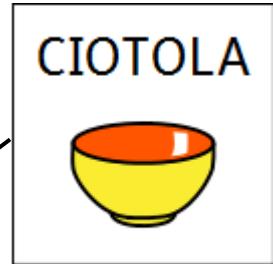


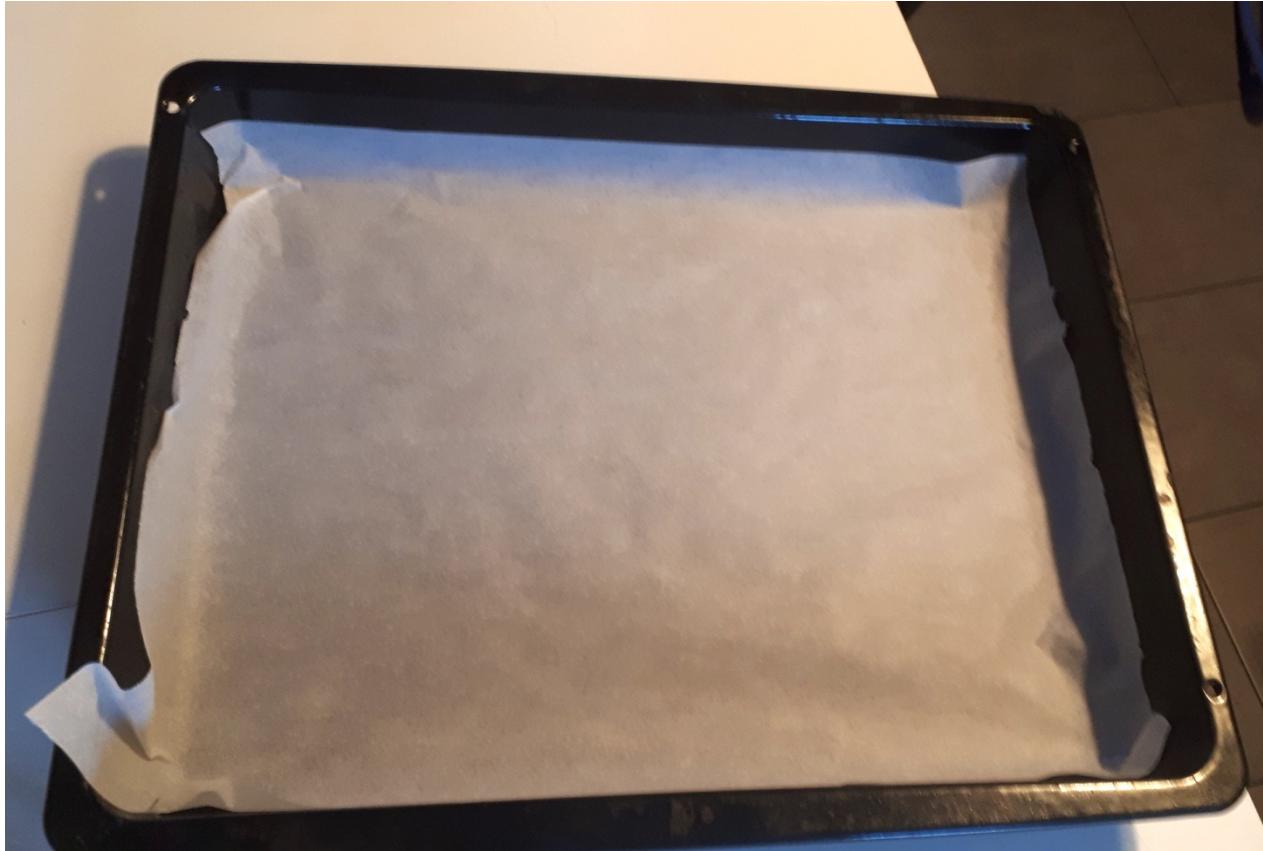
1 UOVO



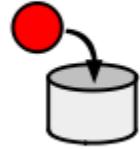
1 CUCCHIAINO DI SALE







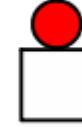
METTI



LA CARTA DA FORNO



SULLA

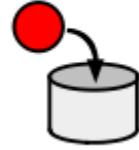


TEGLIA





METTI



LA NUTELLA



NELLA

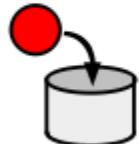


CIOTOLA





METTI



LA FARINA



NELLA



CIOTOLA





METTI



IL CUCCHIAINO DI SALE



NELLA



CIOTOLA



E



MESCOLA





METTI



L'UOVO



NELLA



CIOTOLA





MESCOLA





IMPASTA





L'IMPASTO



È PRONTO





AVVOLGI



L'IMPASTO



NELLA

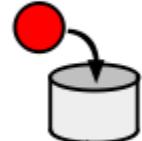


PELICOLA





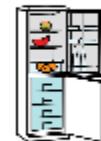
METTI



IN



FRIGO



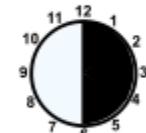
E



ASPETTA



30 MINUTI





TOGLI



LA PELLICOLA



DALL'IMPASTO





FORMA



DELLE PALLINE





SCHIACCIA

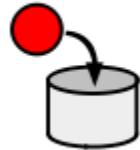


LE PALLINE





METTI



LA NUTELLA



CON



UN CUCCHIAINO





INFORNA



I BISCOTTI



ASPETTA



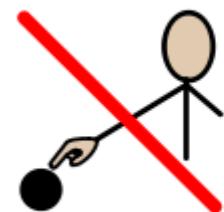
20 MINUTI



ATTENTO!



NON TOCCARE



BRUCIA



!

LASCIA RAFFREDDARE





I NUTELLOSI



SONO PRONTI



UNA RICETTA A CURA
DELLO STAFF PAIDEIA