

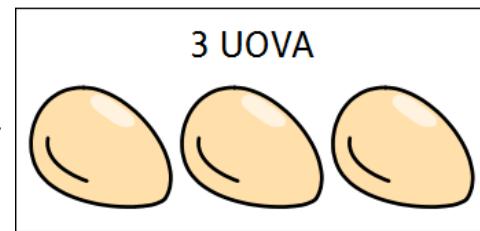
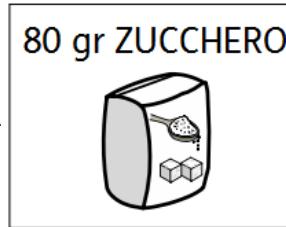
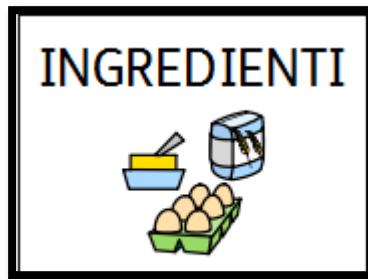


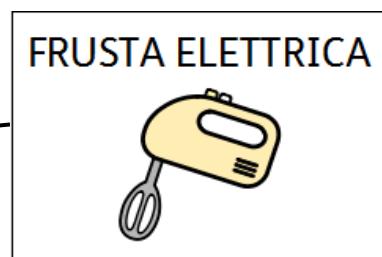
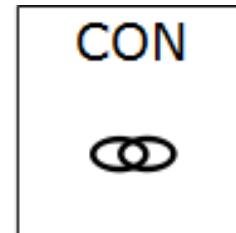
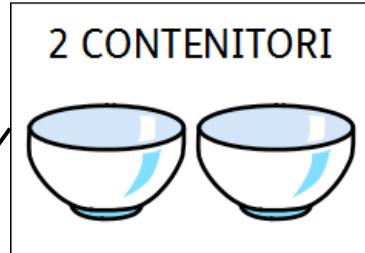
CAA, RICETTE IN SIMBOLI: LA TORTA DI CIOCCOLATO



LA TORTA AL CIOCCOLATO







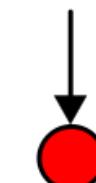
ATTENTO!



CHIEDI AIUTO



A



UN ADULTO





SCIOLGI



IL BURRO



NEL

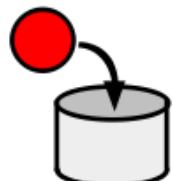


PENTOLINO





METTI



LO ZUCCHERO

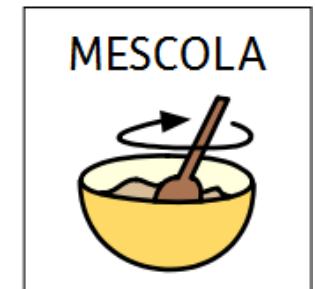
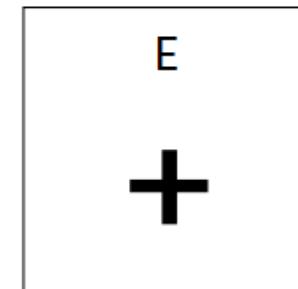
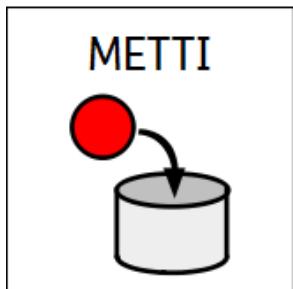


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MESCOLA

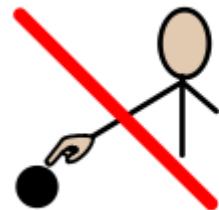




ATTENTO!



NON TOCCARE



BRUCIA



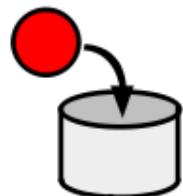
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LASCIA RAFFREDDARE





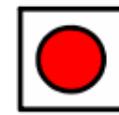
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LA CREMA AL CIOCCOLATO

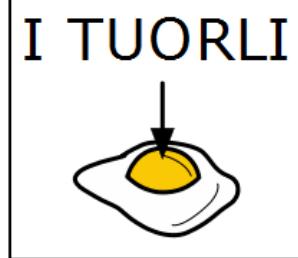
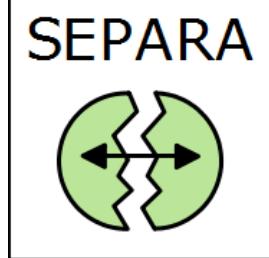


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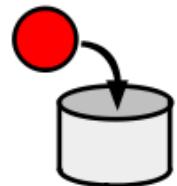
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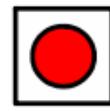
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GLI ALBUMI



DENTRO



IL CONTENITORE

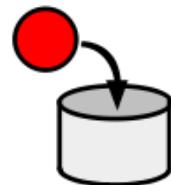


VUOTO





METTI



I TUORLI

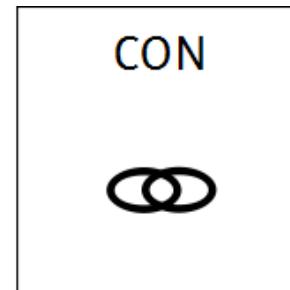
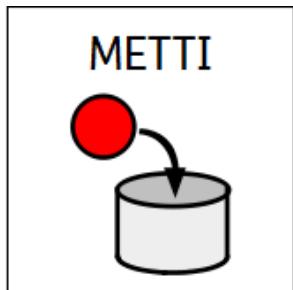


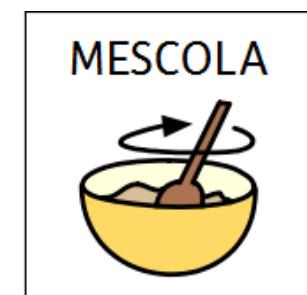
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LA CREMA





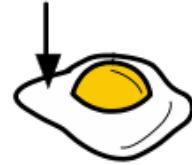




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GLI ALBUMI



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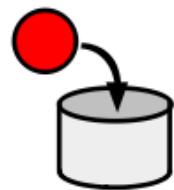


LA FRUSTA





METTI



GLI ALBUMI



CON

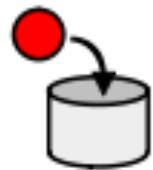


LA CREMA





METTI



LA CARTA DA FORNO



NELLA

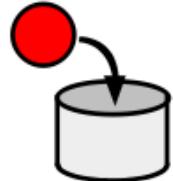


TORTIERA





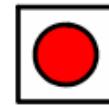
METTI



L'IMPASTO

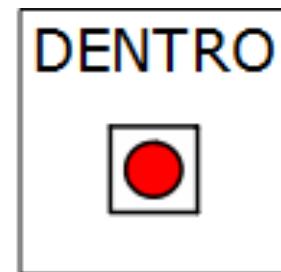
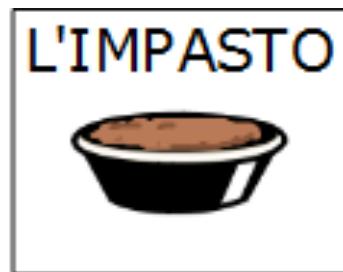
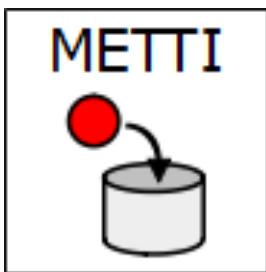


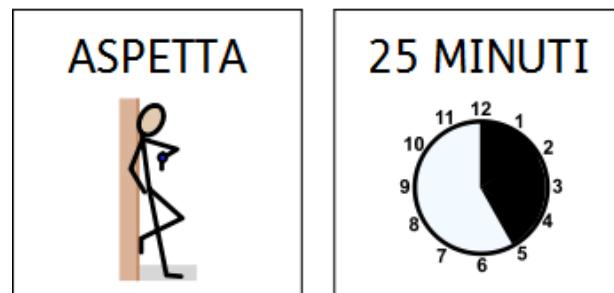
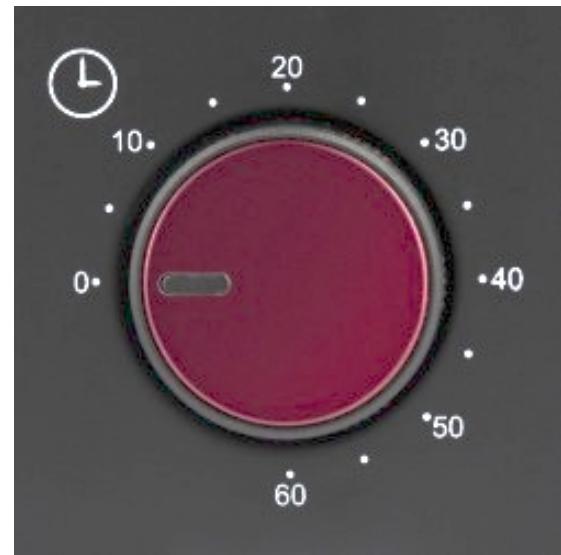
NELLA



TORTIERA









LA TORTA AL CIOCCOLATO



È PRONTA

