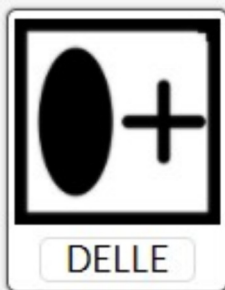


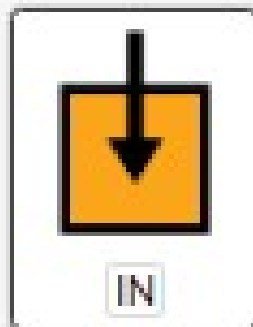
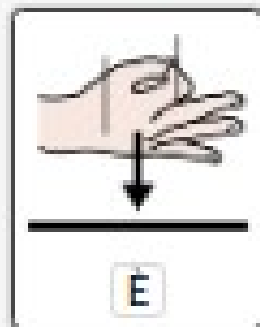
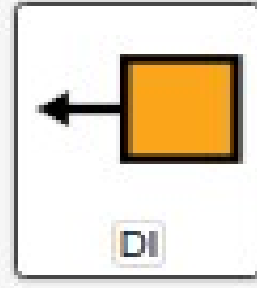
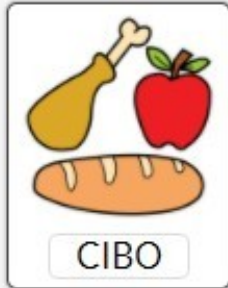
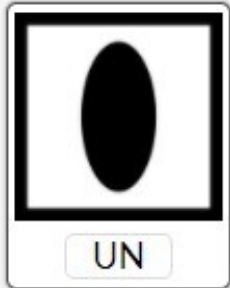
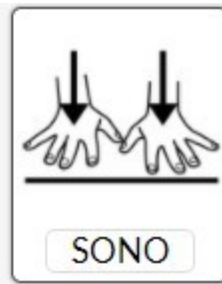
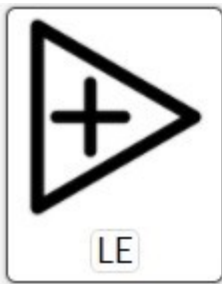
Titolo Ricetta delle arancine alla carne

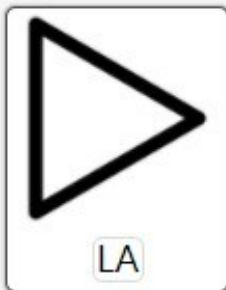
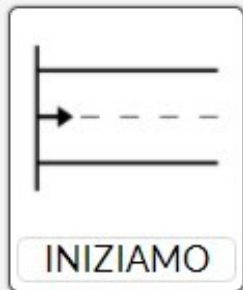
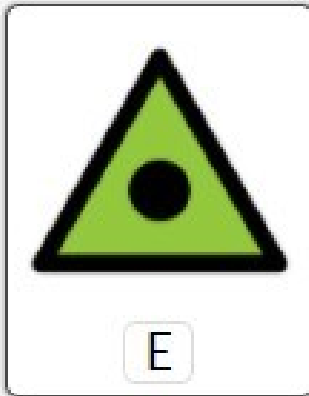
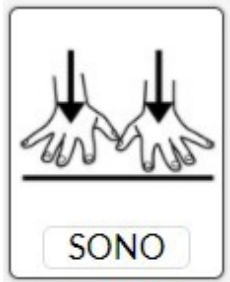
Progetto TFA Verona 2021

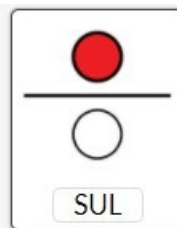
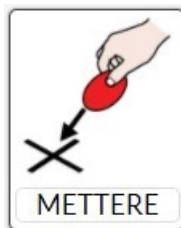
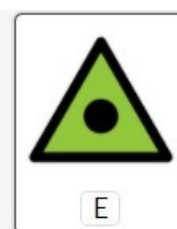
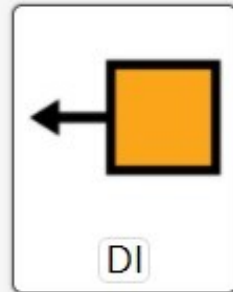
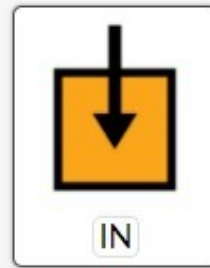
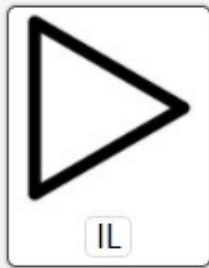
Ordine Secondaria di II grado

Area Disciplinare Cucina



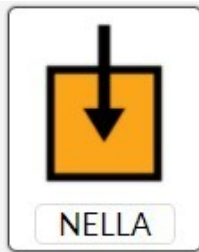








QUANDO



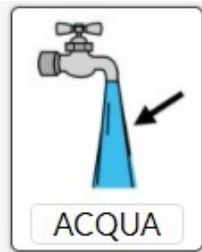
NELLA



PENTOLA



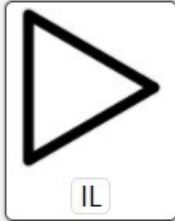
NON C'È PIÙ



ACQUA



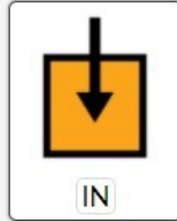
VERSARE



IL



RISO



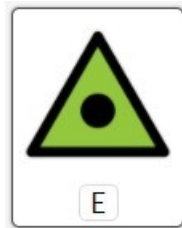
IN



UNA



TEGLIA



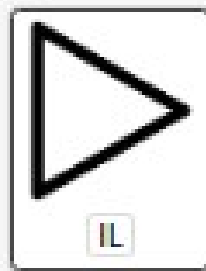
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ASPETTARE



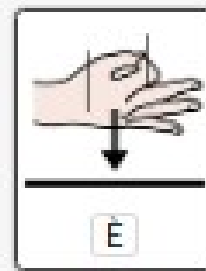
QUANDO



IL



RISO

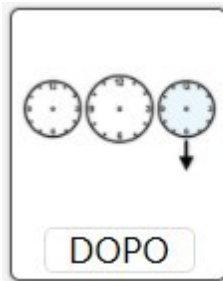


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FREDDO

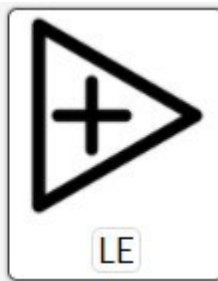




DOPO



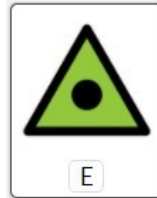
PREPARARE



LE



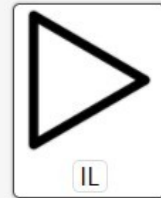
PALLE DI RISO



E



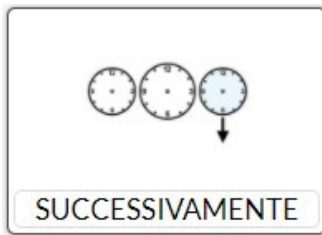
METTERECI DENTRO



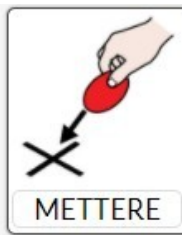
IL



RAGÙ



SUCCESSIVAMENTE



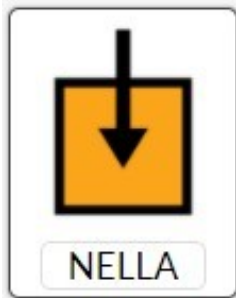
METTERE



LE



PALLE DI RISO



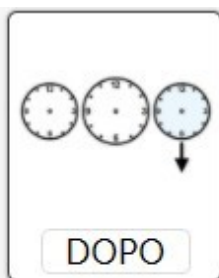
NELLA



PASTELLA



E



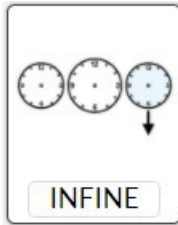
DOPO



NEL



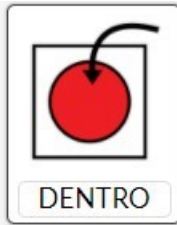
PANGRATTATO



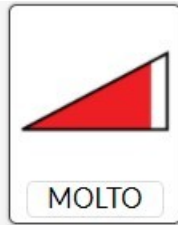
INFINE



FRIGGERLE



DENTRO



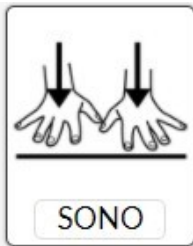
MOLTO



OLIO



QUESTE



SONO



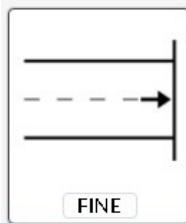
LE



BUONISSIME



ARANCINE ALLA CARNE



FINE