



**RECEPTE  
DE  
PA DE PESSIC**

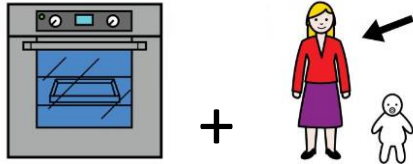
# NORMES



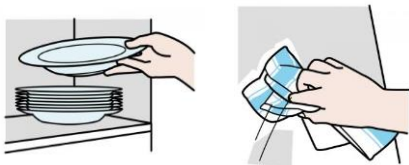
RENTAR-SE LES MANS



POSAR-SE EL DAVANTAL



UTILITZAR ELS ESTRIS AMB SUPORT



RECOLLIR I NATEJAR EL TALLER



**ESTRIS**

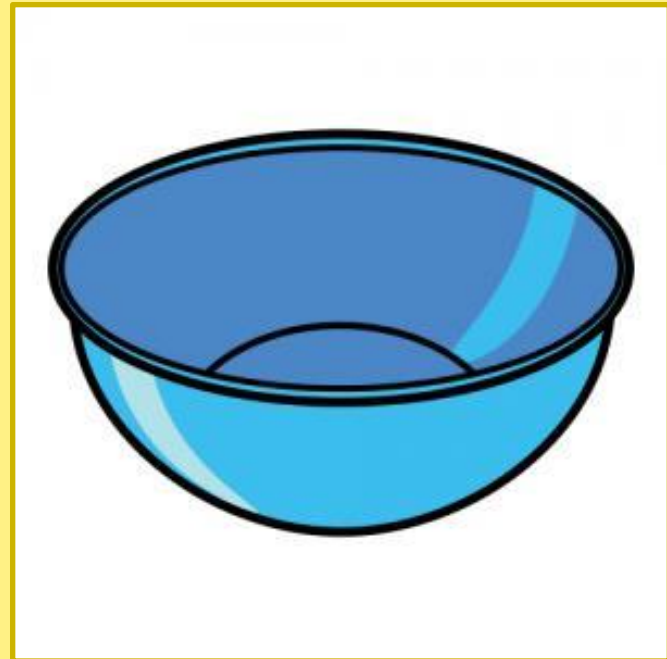
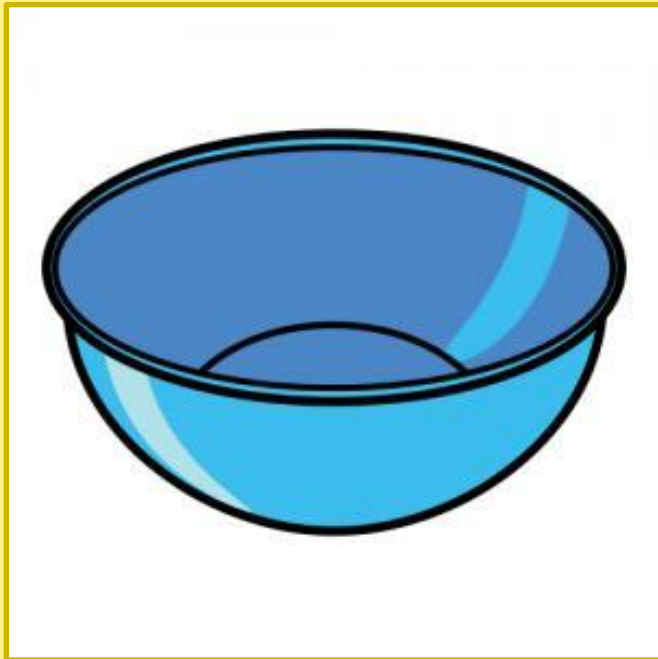
ESTRIS

**CULLERA**



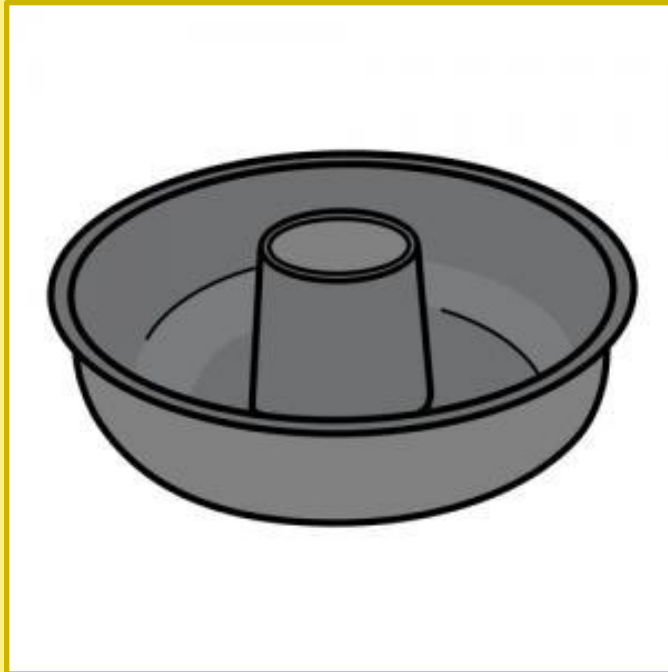
ESTRIS

**2 BOLS GRANS**



ESTRIS

**MOTLLE**



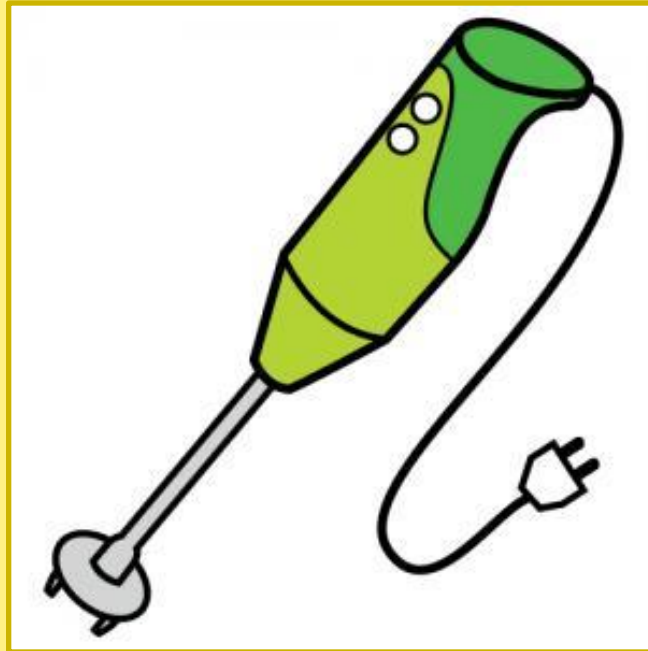
ESTRIS

**BATEDORA**



ESTRIS

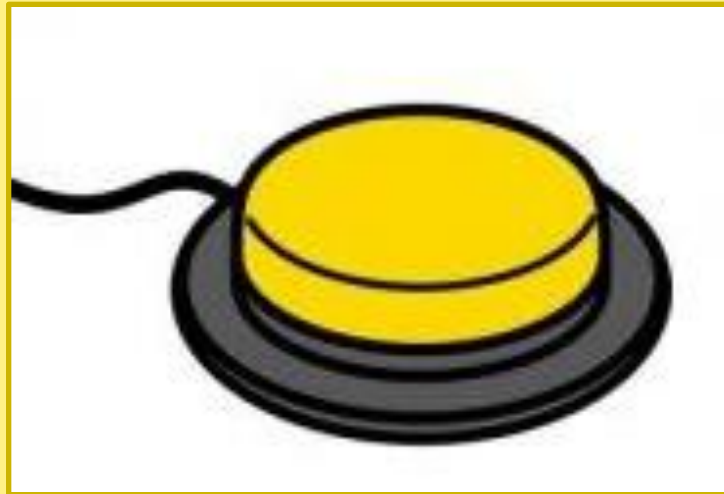
# BATEDORA ELÈCTRICA





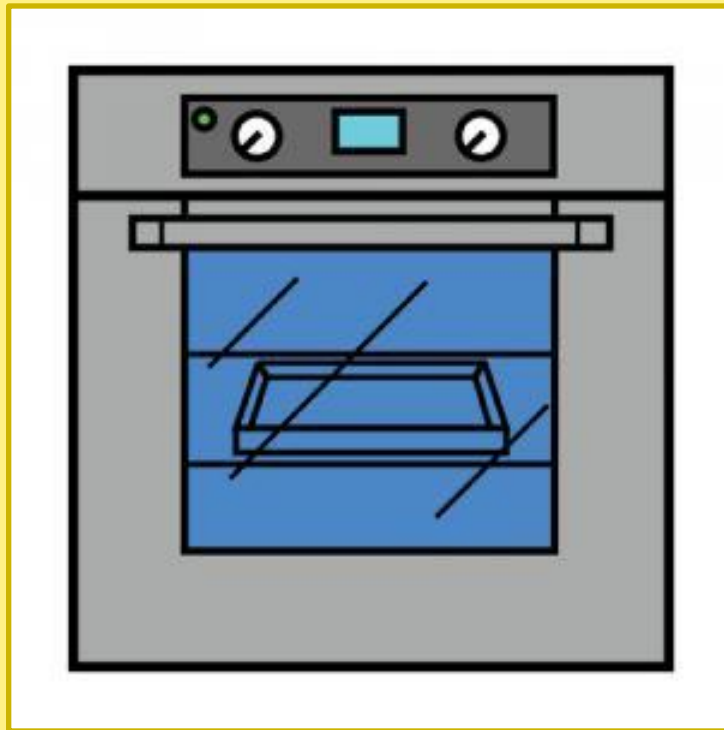
ESTRIS

# COMMUTADOR



ESTRIS

**FORN**





# INGREDIENTS

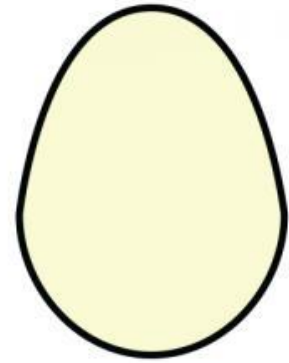
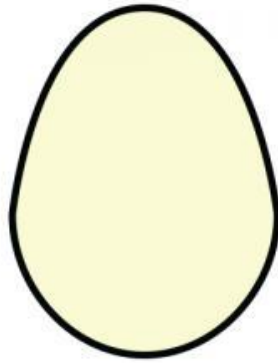
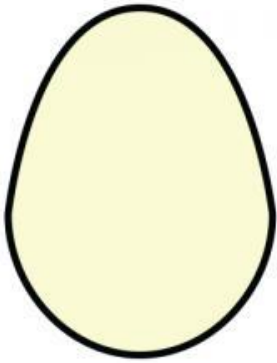
## INGREDIENTS

**1 IOGURT**



# INGREDIENTS

**3 OUS**



## INGREDIENTS

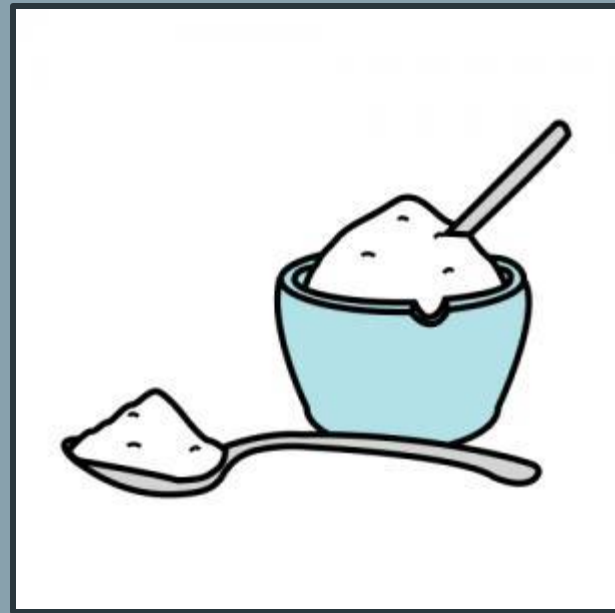
# 1 GOT D'OLI



# INGREDIENTS

## 2 GOTS DE SUCRE

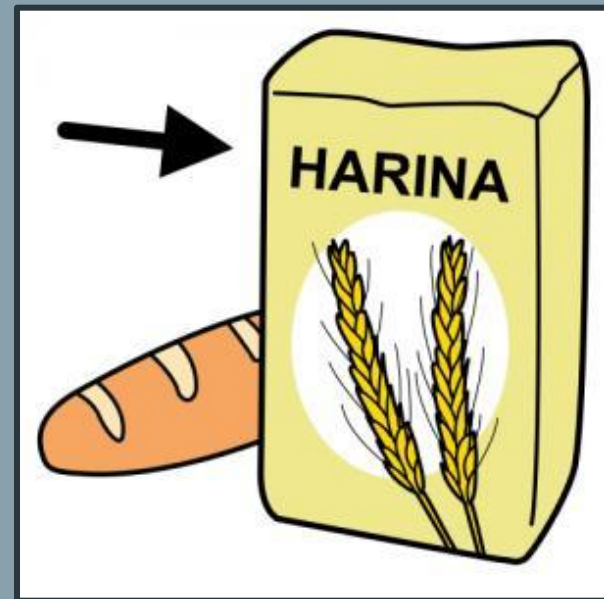
2



# INGREDIENTS

## 3 GOTS DE FARINA

3





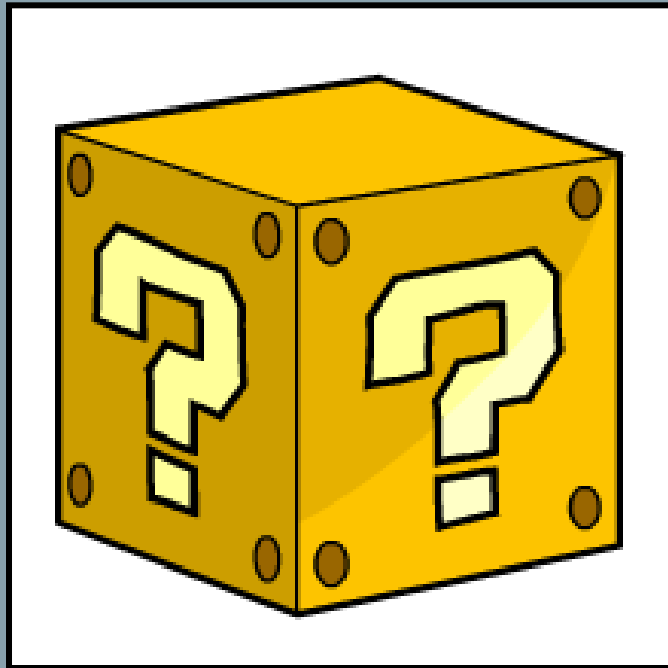
## INGREDIENTS

**1 SOBRE DE LLEVAT**



INGREDIENTS

# INGREDIENT SORPRESA

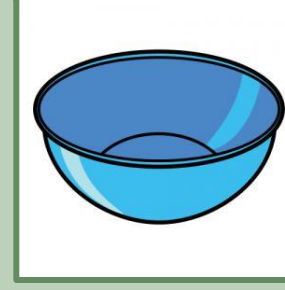
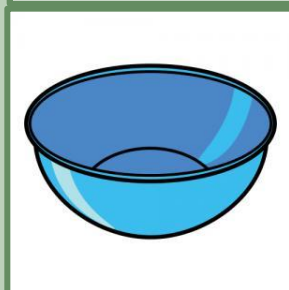
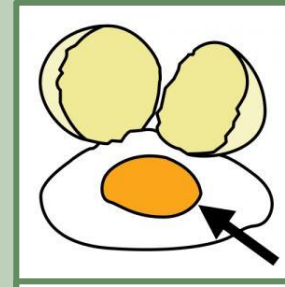
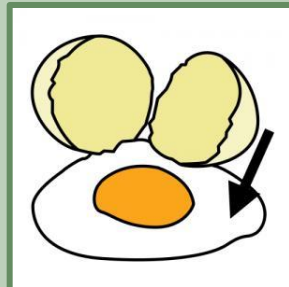
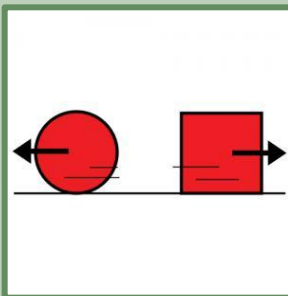
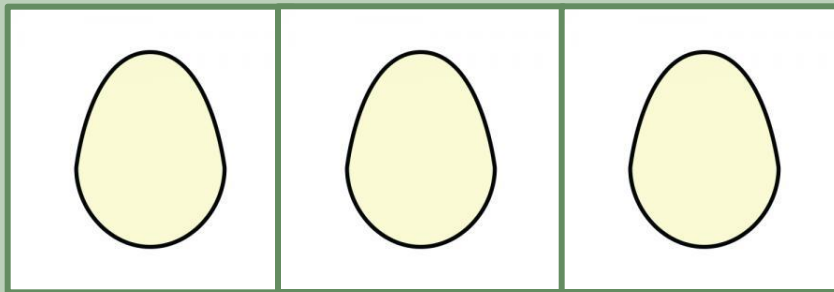
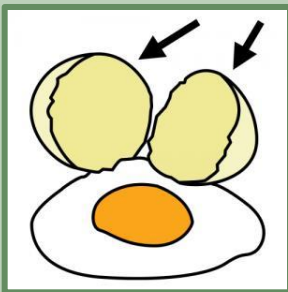


# ELABORACIÓ



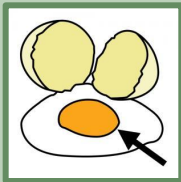
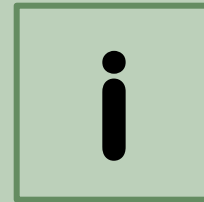
# ELABORACIÓ

## 1. TRENCAR ELS OUS, SEPARANT LA CLARA DEL ROVELL



# ELABORACIÓ

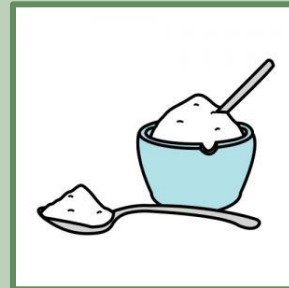
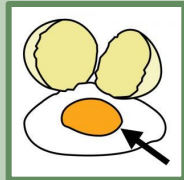
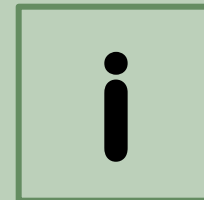
## 2. AFEGIM EL IOGURT A LES CLARES DE L'OU I HO BATEM



# ELABORACIÓ

## 3. AFEGIM AL BOL DOS GOTS DE SUCRE I HO BATEM

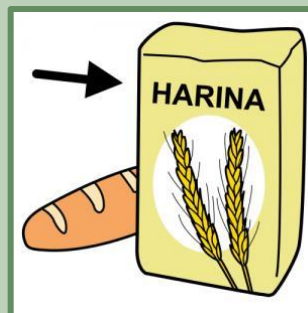
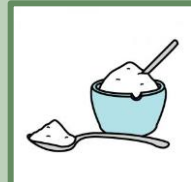
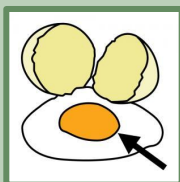
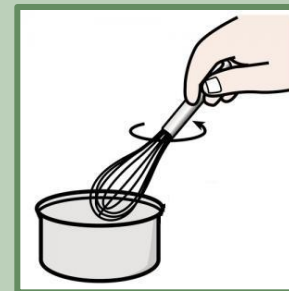
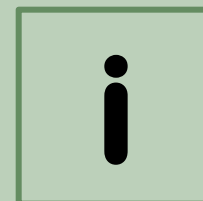
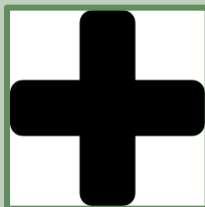
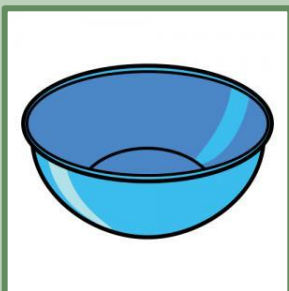
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# ELABORACIÓ

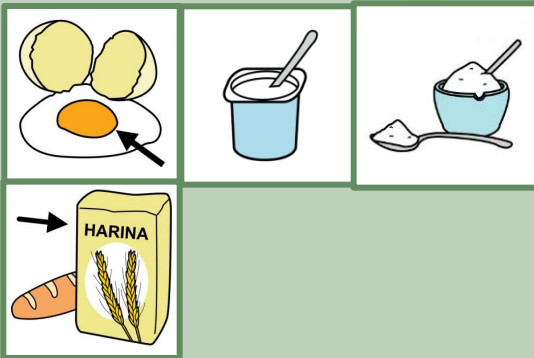
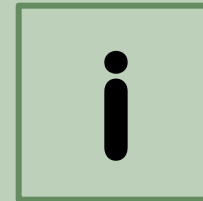
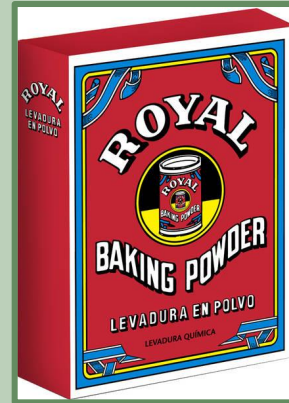
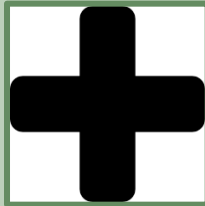
## 4. AFEGIM AL BOL TRES GOTS DE FARINA I HO BATEM

3



# ELABORACIÓ

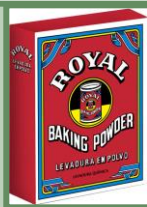
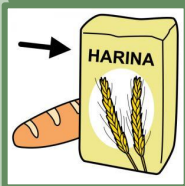
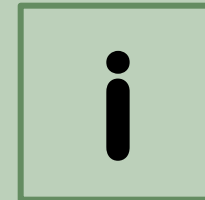
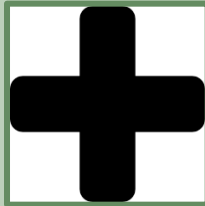
## 5. AFEGIM AL BOL UN SOBRE DE LLEVAT I HO BATEM





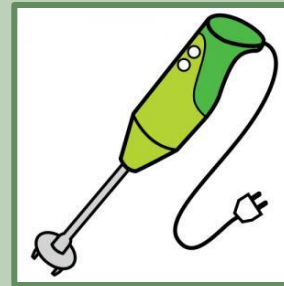
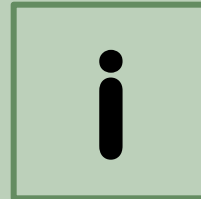
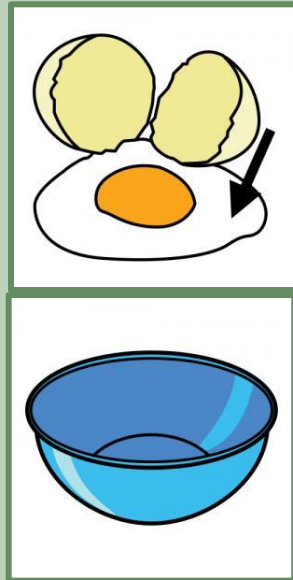
# ELABORACIÓ

## 6. AFEGIM AL BOL UN GOT D'OLI I HO BATEM



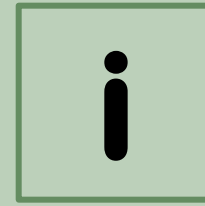
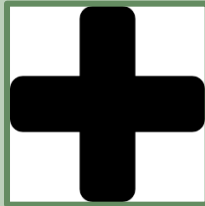
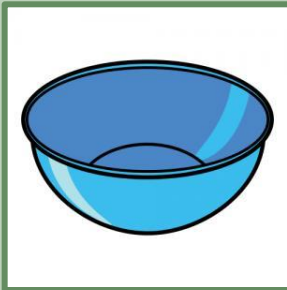
# ELABORACIÓ

## 7. AGAFEM EL BOL AMB LES CLARES I LES MUNTEM A PUNT DE NEU



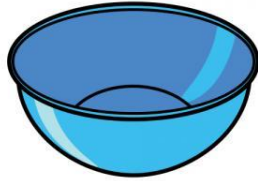
# ELABORACIÓ

## 8. AFEGIM AL BOL LES CLARES A PUNT DE NEU I HO BATEM

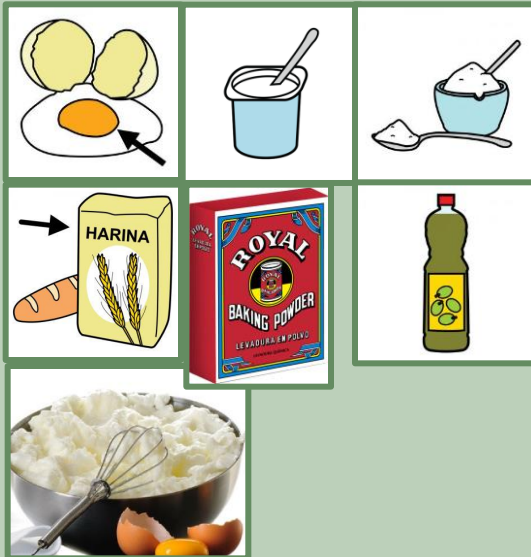
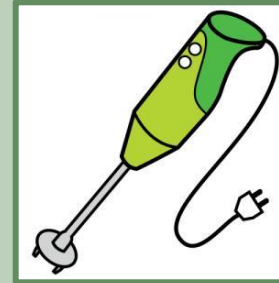


# ELABORACIÓ

## 9. HO BATEM TOT AMB LA BATIDORA ELÈCTRICA

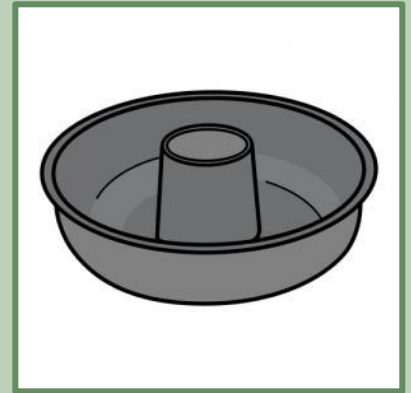


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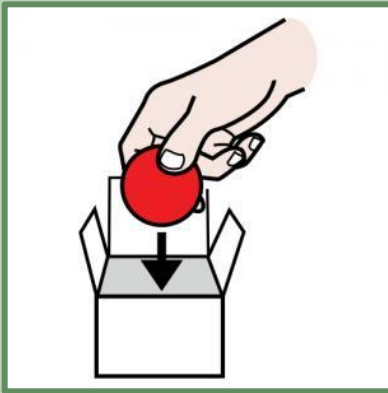
# ELABORACIÓ

## 10. ABOCAR LA MASSA AL MOTLLE



# ELABORACIÓ

## 11. FICAR EL MOTLLE AL FORN DURANT 40 MINUTS



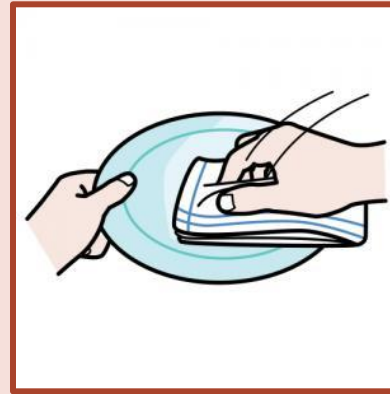
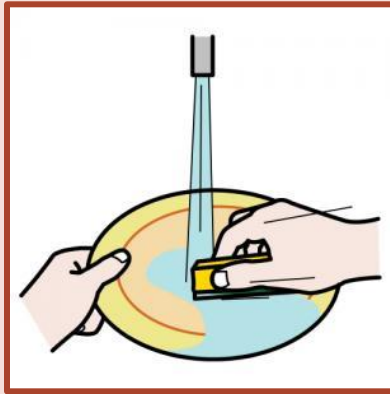
40'

# NETEJA



# NETEJA

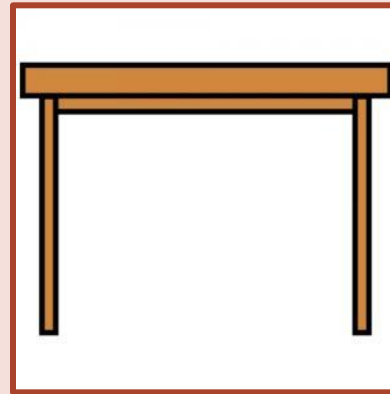
## 1. FREGAR ELS PLATS I SECAR-LOS





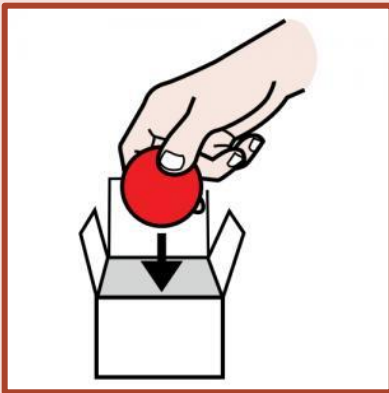
# NETEJA

## 2. PASSAR UN DRAP A LES TAULES



# NETEJA

## 3. RECOLLIR ELS INGREDIENTS I ELS ESTRIS



**UN COP ESTÀ TOT NET I  
AL SEU LLOC...**

**A MENJAR!!**

