



CORNETTI ALLA CIOCCOLATA





INGREDIENTI



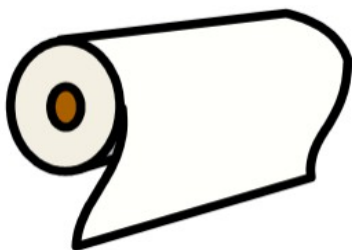
PASTA SFOGLIA
ROTONDA



CIOCCOLATA
SPALMABILE



UTENSILI



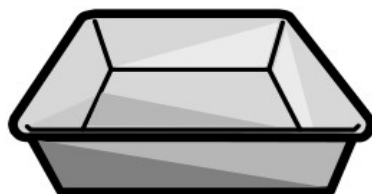
CARTA FORNO



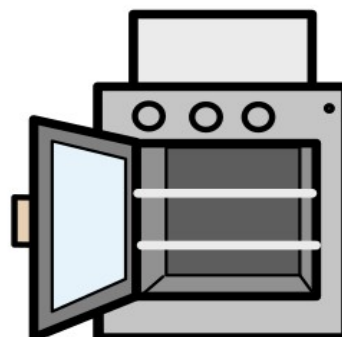
COLTELLO



CUCCHIAINO



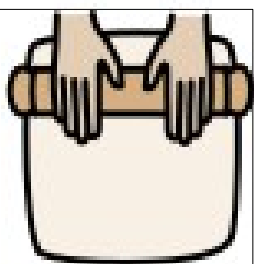
TEGLIA



FORNO



PROCEDIMENTO



STENDI LA PASTA SFOGLIA





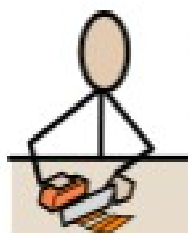
CON



IL



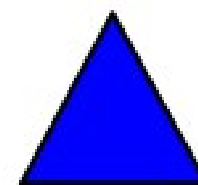
COLTELLO



TAGLIA

12

12



TRIANGOLI



METTI



UN



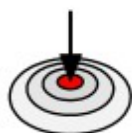
CUCCHIAINO



DI



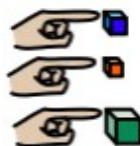
CIOCCOLATA



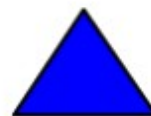
AL CENTRO



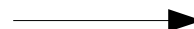
DI



OGNI



TRIANGOLO



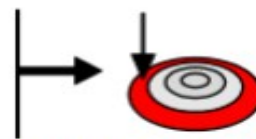
ARROTOLA



OGNI



TRIANGOLO



DALL'ESTERNO



ALL'INTERNO



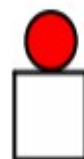
METTI



I



CORNETTI



SULLA



TEGLIA



ATTENZIONE



FATTI AIUTARE



DA



UN



ADULTO



METTI IN FORNO



A

200°C

200 GRADI



E



ASPETTA



15 MINUTI





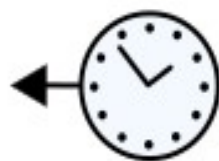
ALCUNE



DOMANDE



COSA



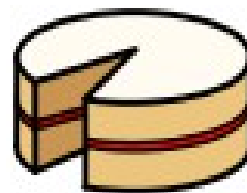
ABBIAMO



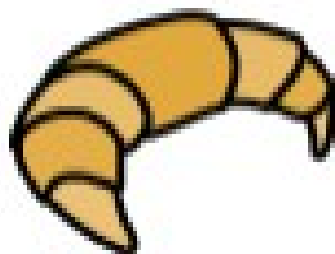
CUCINATO?



CORNETTI



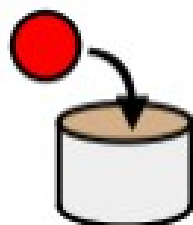
TORTA



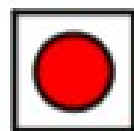
CORNETTI



COSA



METTIAMO



NEI



CORNETTI?



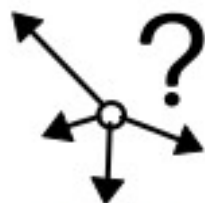
MARMELLATA



CIOCCOLATA



CIOCCOLATA

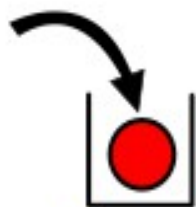


DOVE

LI



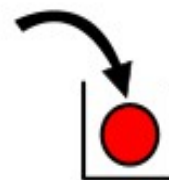
METTIAMO A CUOCERE?



IN



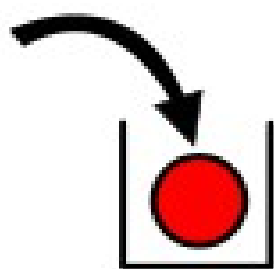
FRIGO



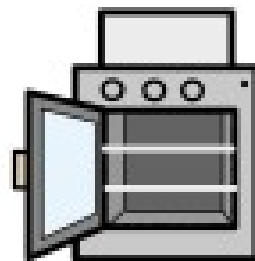
IN



FORNO



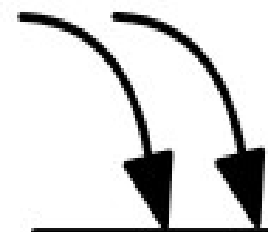
IN



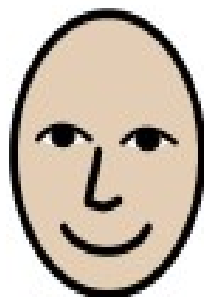
FORNO



BASTA



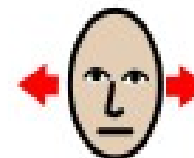
ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**