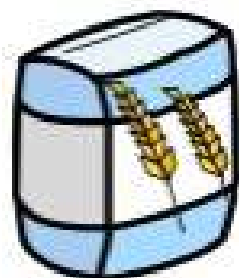




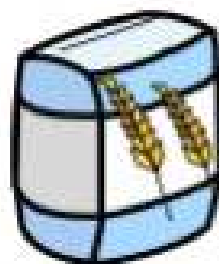
LA PIZZA



INGREDIENTI PER L'IMPASTO

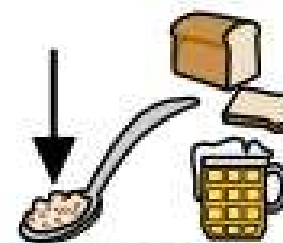


200 GRAMMI DI
FARINA MANITOBA

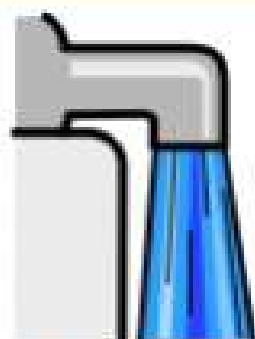


00

300 GRAMMI DI
FARINA 00



5 GRAMMI LIEVITO
BIRRA FRESCO (2gr
SECCO)



300 ML ACQUA



10 GRAMMI SALE



35 GRAMMI OLIO

Piè di pagina



SCEGLI TU



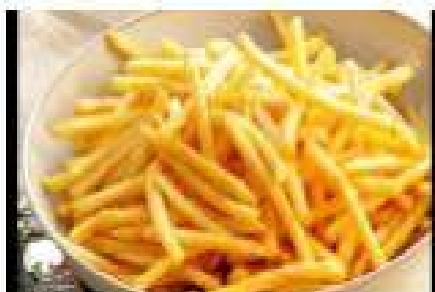
POMODORO



MOZZARELLA



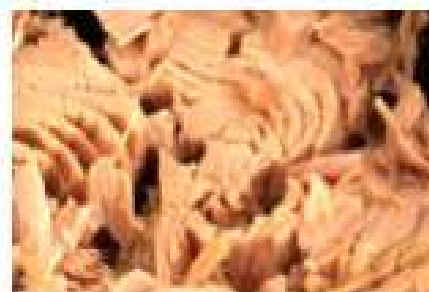
PROSCIUTTO



PATATE



WURSTEL



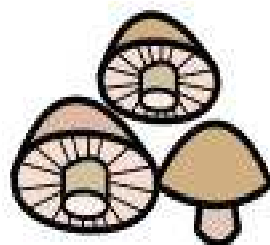
TONNO



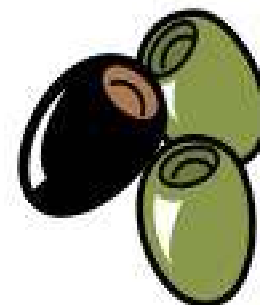
SCEGLI TU



CIPOLLA



FUNGHI



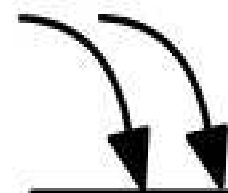
OLIVE



CARCIOFI



POMODORINI



ALTRO



UTENSILI



BILANCIA



CIOTOLA



PELLICOLA



TEGLIA



MATTARELLO

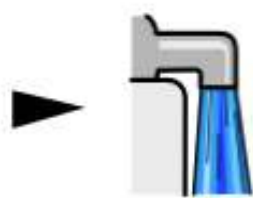


FORNO





METTI



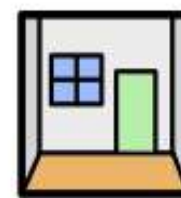
L'ACQUA



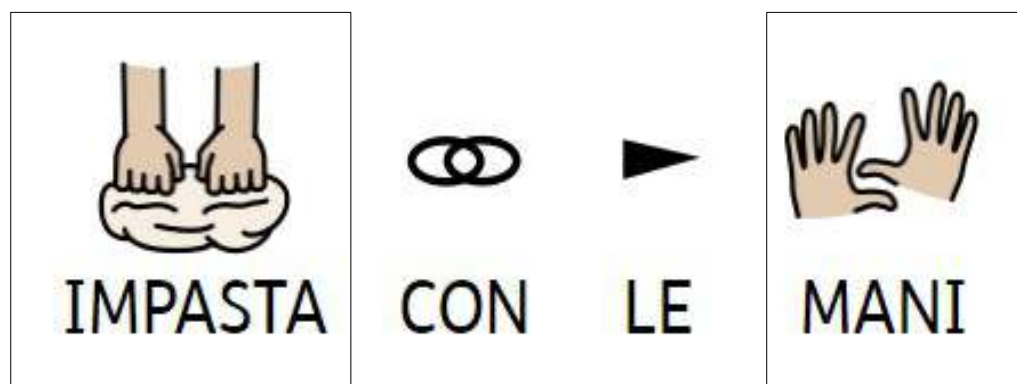
A

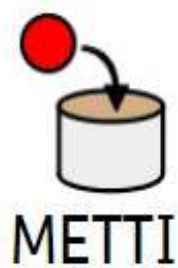


TEMPERATURA

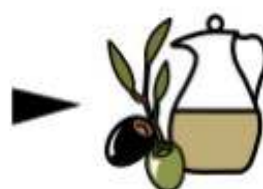


AMBIENTE





METTI



L'OLIO

+

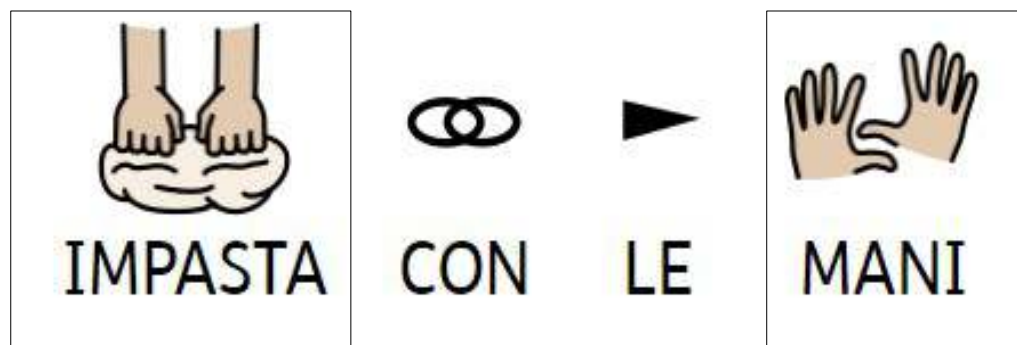
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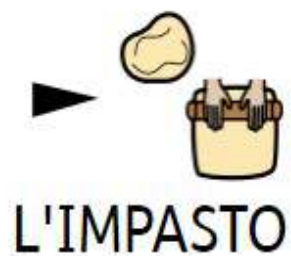
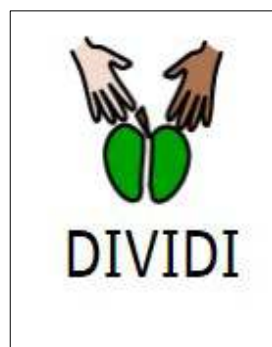


IL

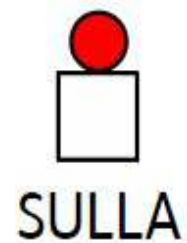
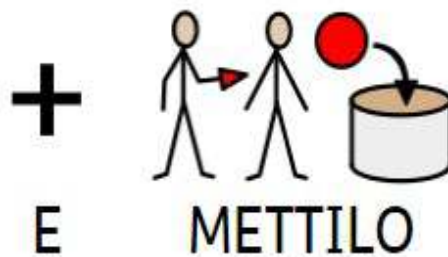


SALE

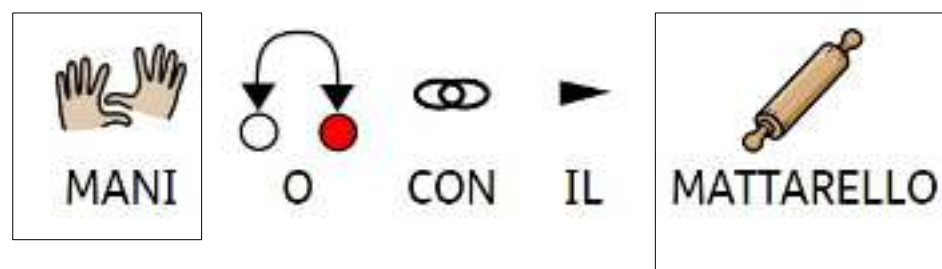
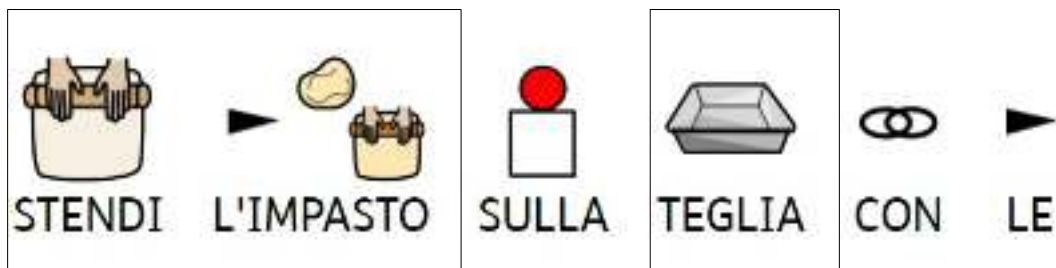


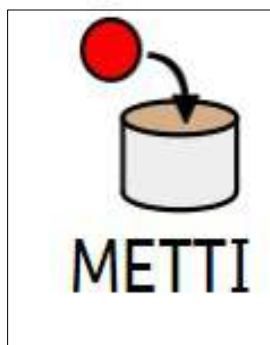


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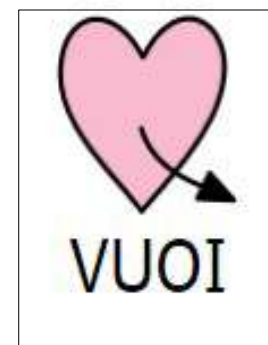




GLI



CHE



VUOI



METTI IN FORNO



A 250 GRADI

+

E



ASPETTA

15-20



MINUTI



BUON



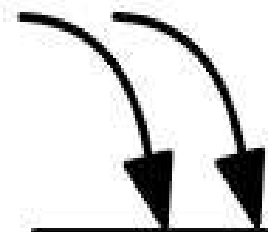
APPETITO



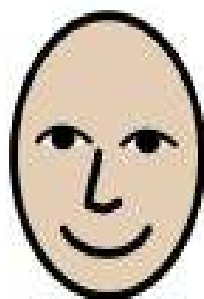
BASTA



Diversamente



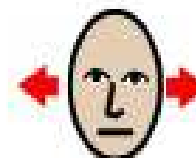
ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**