



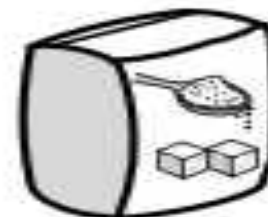
# INGREDIENTI



200G  
FARINA  
00



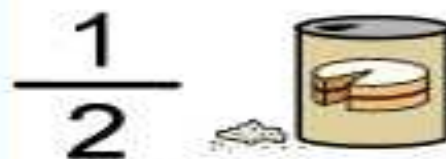
100G  
BURRO



100G  
ZUCCHERO



1  
UOVO



$\frac{1}{2}$   
CUCCHIAIO  
DI LIEVITO



VANIGLIA



# STRUMENTI



**CIOTOLA**



**MATTARELLO**



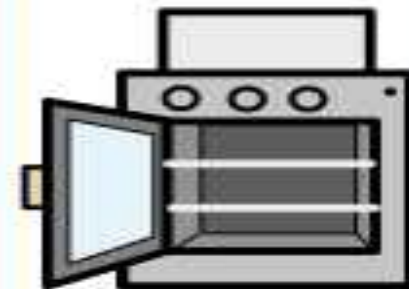
**STAMPINI**



**TEGLIA**

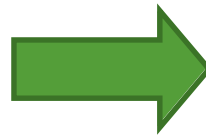


**CARTA  
FORNO**



**FORNO**

1



IL



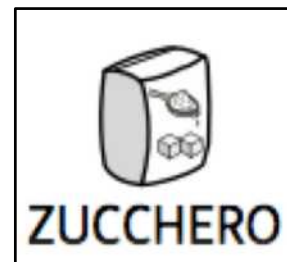
A



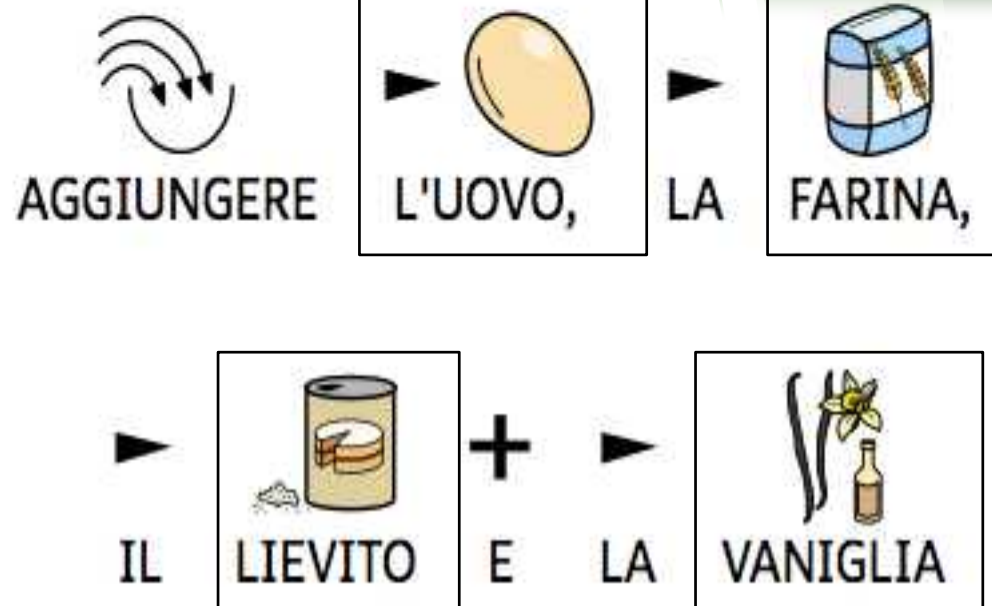
CON



LO







2



3









|   |   |   |   |
|---|---|---|---|
|  |  |  |  |
| <b>IMPASTA</b>  | <b>BENE</b>   | <b>CON</b>  | <b>LE MANI</b>  |







4



    
OTTIENI UNA PALLA

    
E LASCIA RIPOSARE

     
PER 30 MINUTI IN FRIGO



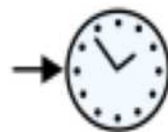
5



CON



IL



FINO



AD



UNA





6



CON



GLI



STAMPINI



CREA



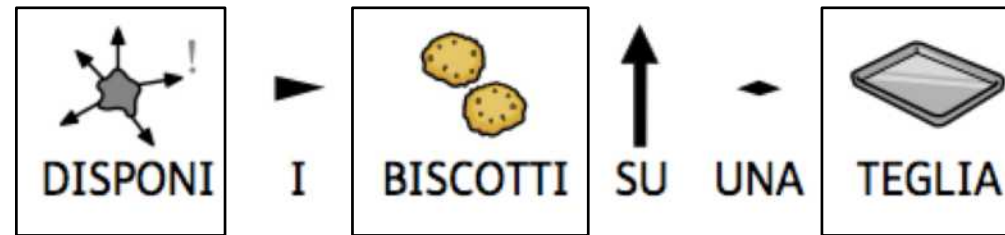
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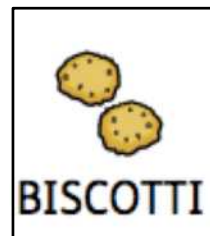
BISCOTTI



7



6



IN



180°C

A

180°



PER

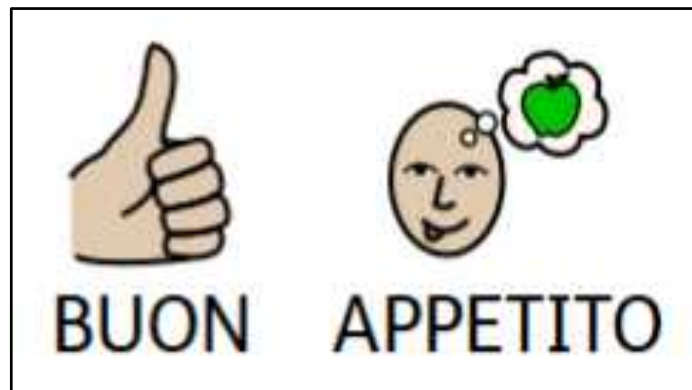


15 MINUTI



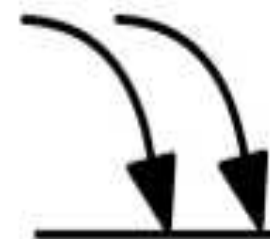
CIRCA







**BASTA**



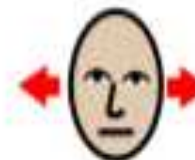
**ANCORA**



**MI PIACE**



**CUCINIAMO**



**NON MI  
PIACE**