



LE

GIRELLE



INGREDIENTI



PASTA SFOGLIA
RETTANGOLARE



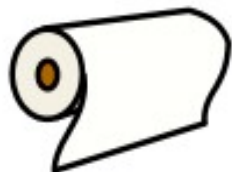
PROSCIUTTO
COTTO A FETTE



FORMAGGIO A
FETTE



UTENSILI



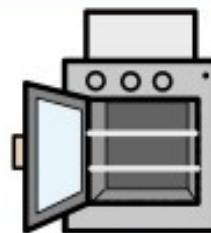
CARTA FORNO



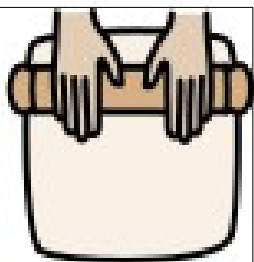
COLTELLO



TEGLIA



FORNO

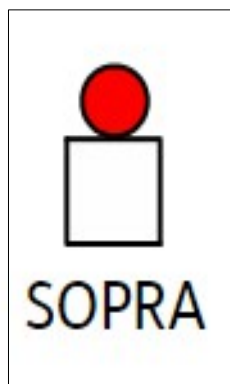


STENDI LA PASTA SFOGLIA





IL

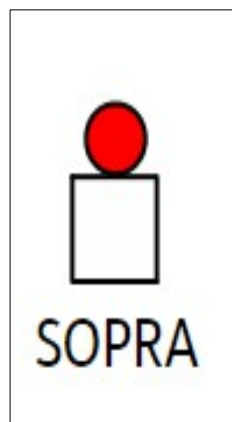


LA





IL



IL



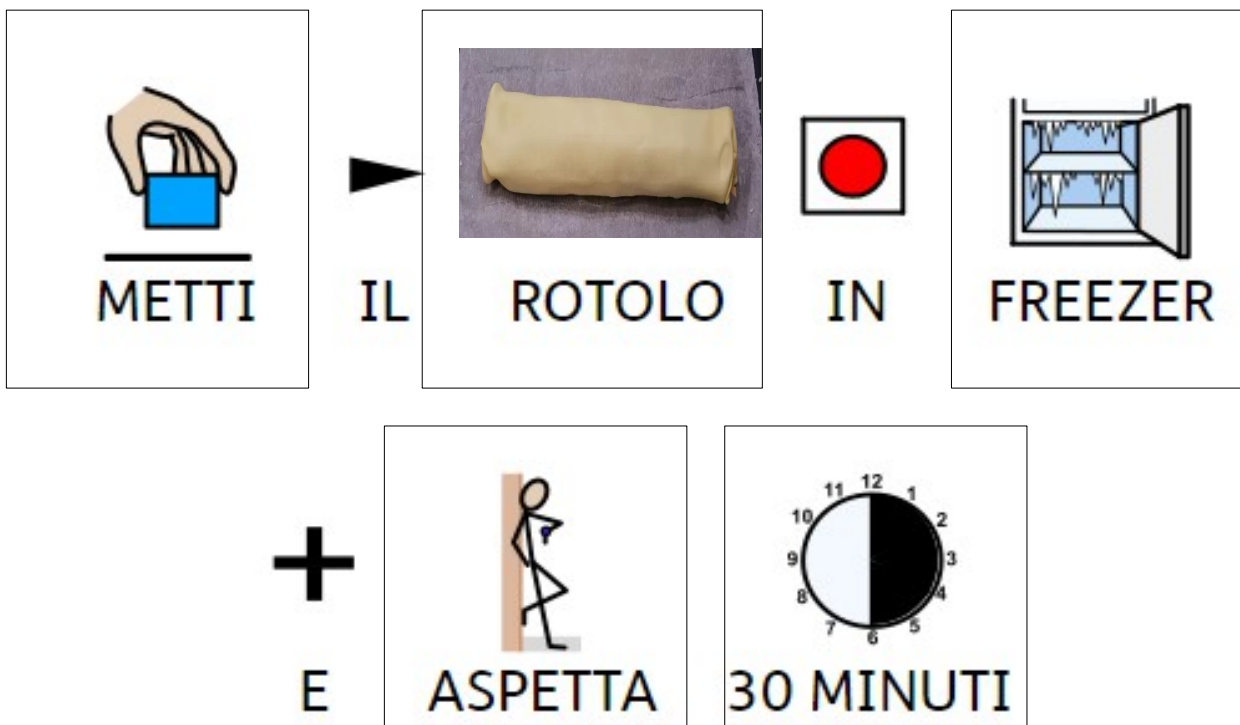


CON



LE







IL



ROTOLO



CON

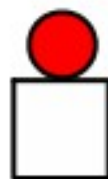


IL





LE



SULLA





ATTENZIONE



FATTI AIUTARE



DA



UN



ADULTO



METTI IN FORNO



A

200°C

200 GRADI



E

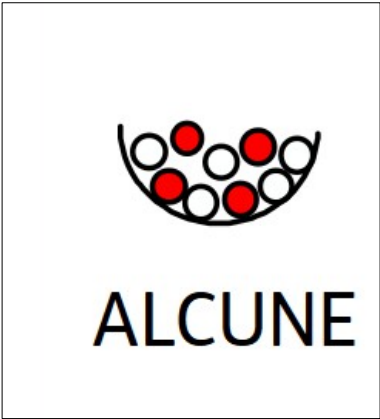


ASPETTA



15 MINUTI









GIRELLE



COSA



METTIAMO



NELLE



GIRELLE?



PROSCIUTTO

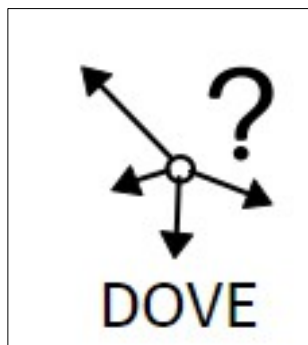


INSALATA

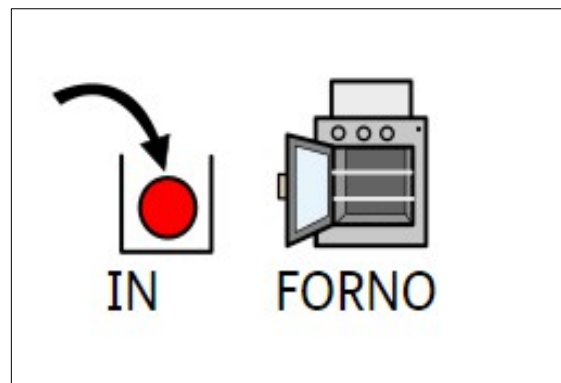
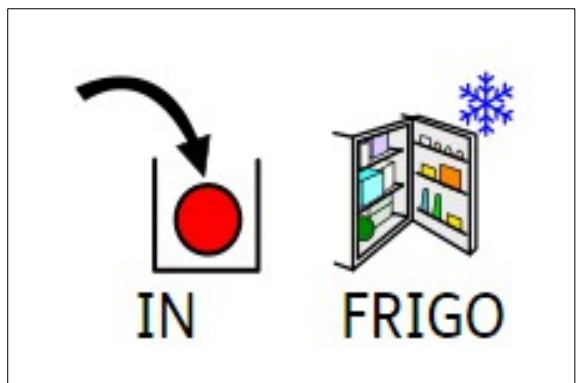


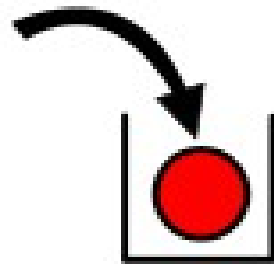
PROSCIUTTO



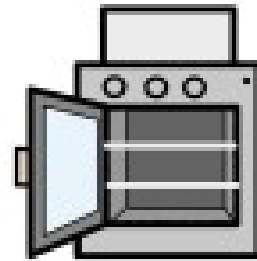


LI





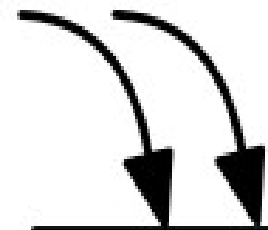
IN



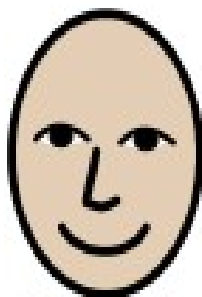
FORNO



BASTA



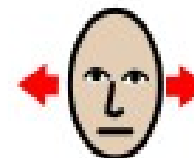
ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**