



INGREDIENTI



500g
MASCARPONE



SAVOIARDI



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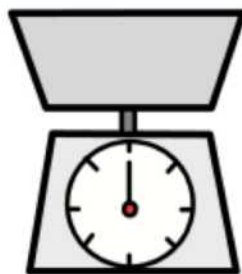
CACAO



INGREDIENTI



CIOTOLA



BILANCIA



**FRUSTA
ELETTRICA**



SETACCIO

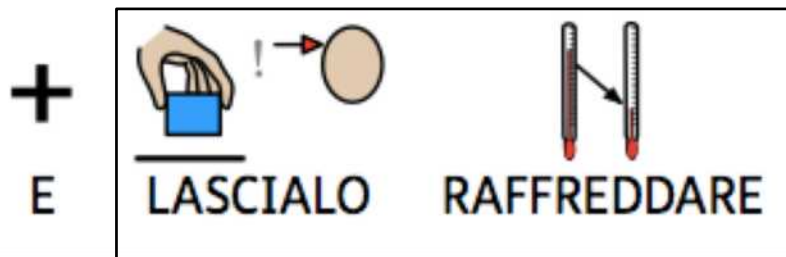
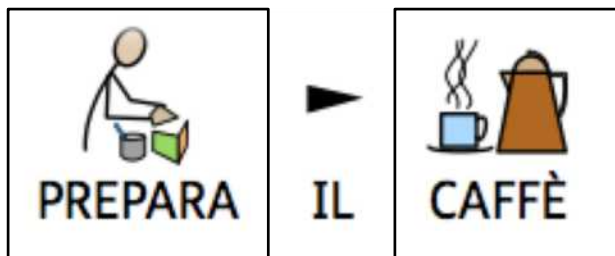


SPATOLA



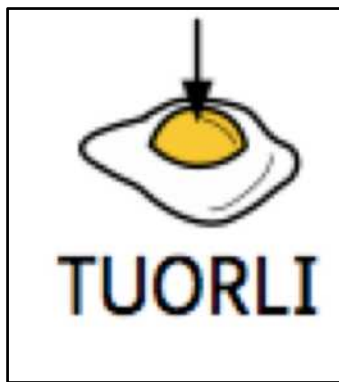
PIROFILA



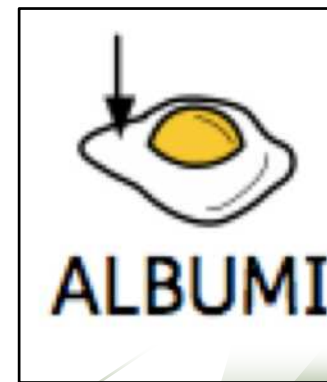








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AGGIUNGI



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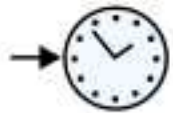
MASCARPONE



E



MESCOLA



FINO



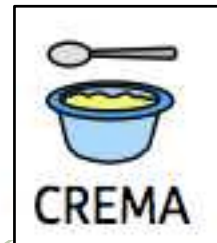
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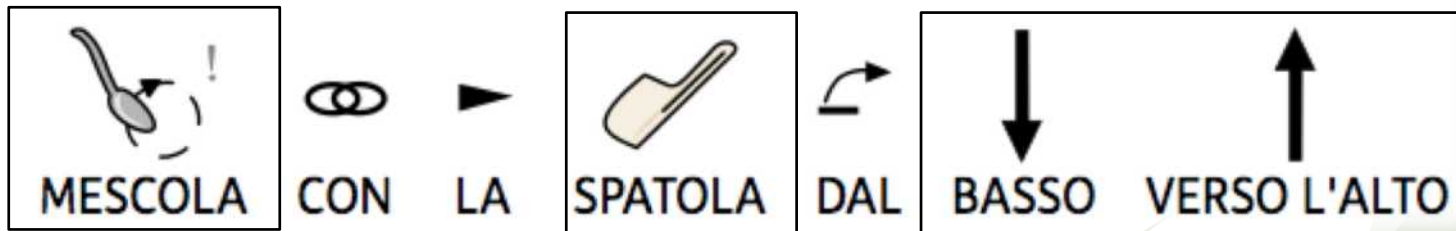


LA



FRUSTA ELETTRICA

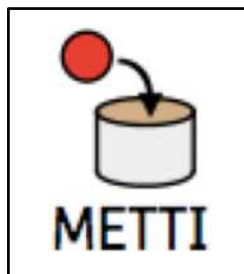






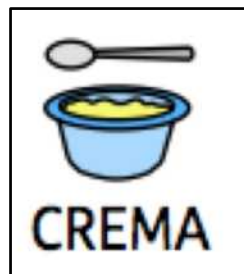
▶    — 
LA CREMA AL MASCARPONE È PRONTA!





METTI

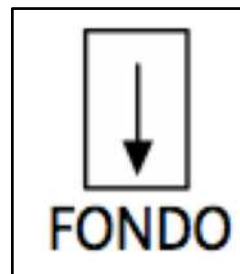
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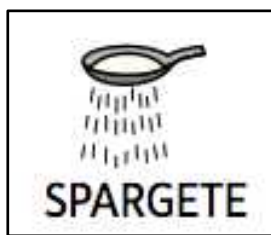




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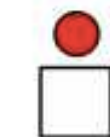
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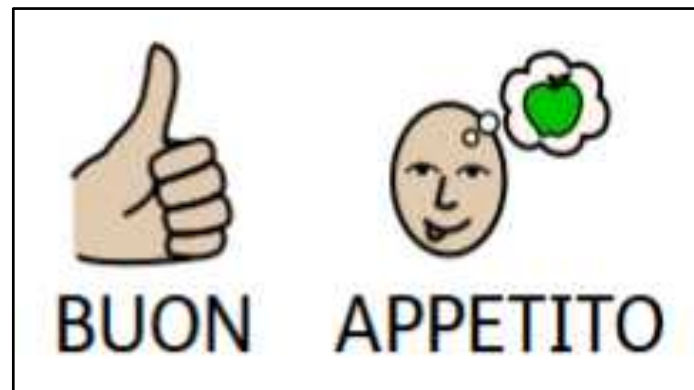
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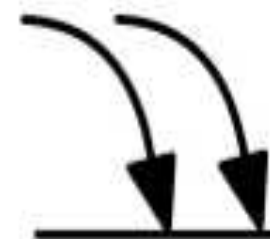
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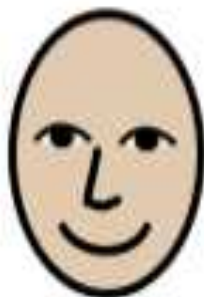




BASTA



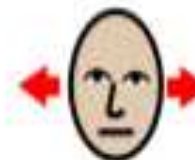
ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**



ALCUNE



DOMANDE

