



CORNETTI ALLA CIOCCOLATA





INGREDIENTI



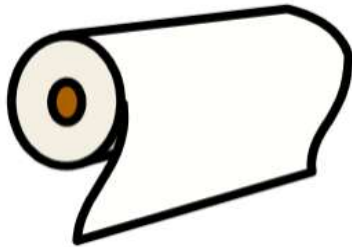
PASTA SFOGLIA
ROTONDA



CIOCCOLATA
SPALMABILE



UTENSILI



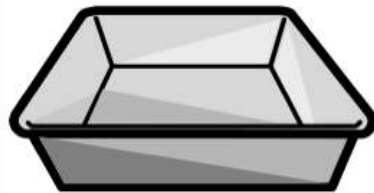
CARTA FORNO



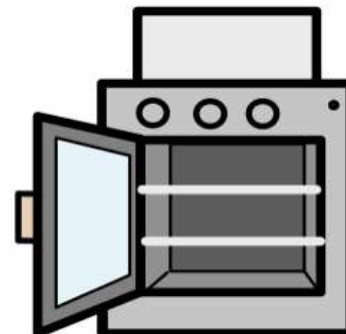
COLTELLO



CUCCHIAINO



TEGLIA



FORNO



PROCEDIMENTO



STENDI LA PASTA SFOGLIA





CON



IL



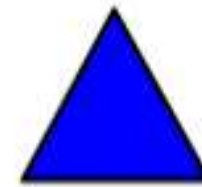
COLTELLO



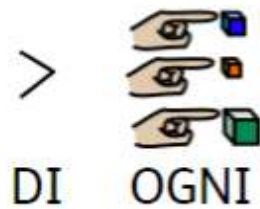
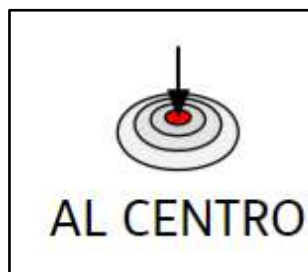
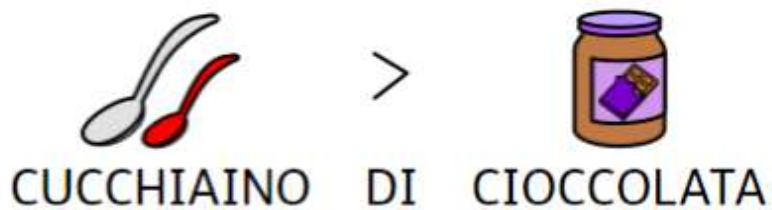
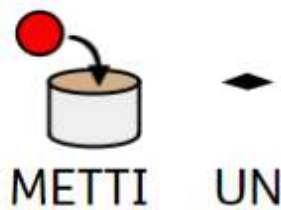
TAGLIA

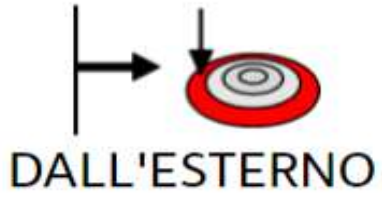
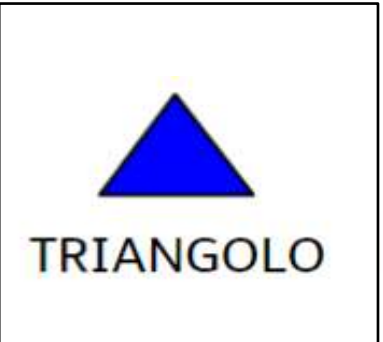
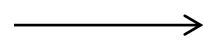
12

12



TRIANGOLI







METTI I CORNETTI SULLA TEGLIA



ATTENZIONE



FATTI AIUTARE



DA



UN



ADULTO



METTI IN FORNO



A

200°C

200 GRADI



E

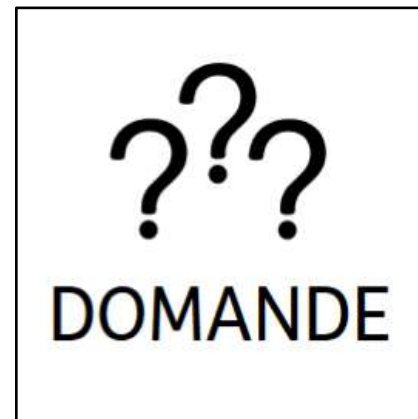
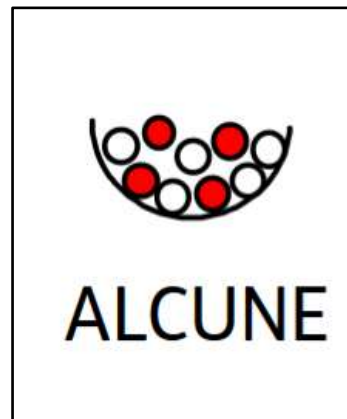


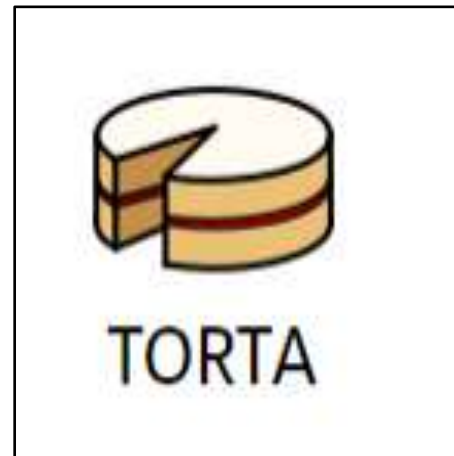
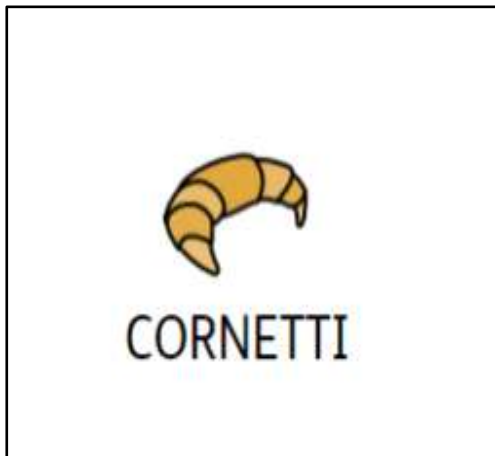
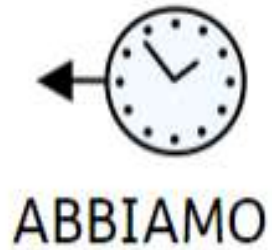
ASPETTA



15 MINUTI











COSA



METTIAMO



NEI



CORNETTI?

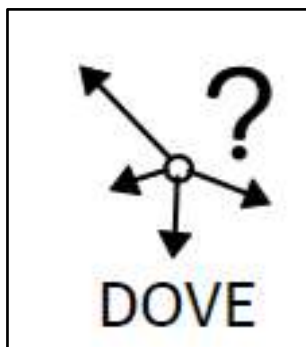


MARMELLATA



CIOCCOLATA



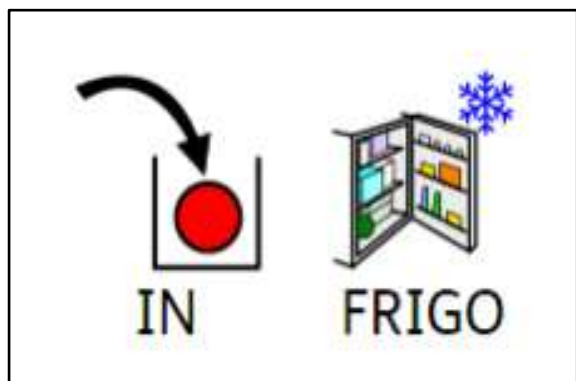


DOVE

LI



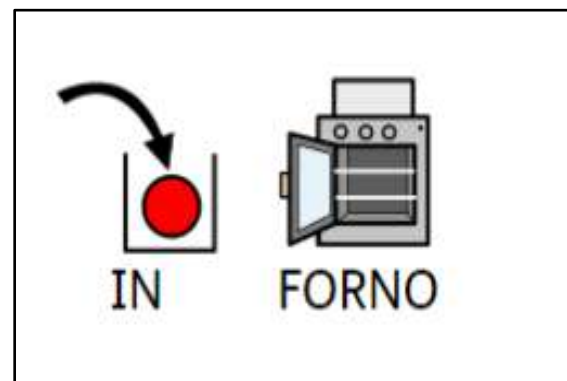
METTIAMO A CUOCERE?



IN



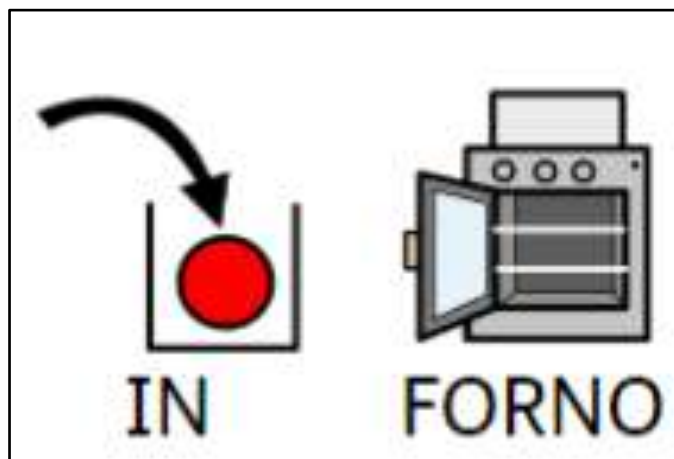
FRIGO



IN



FORNO

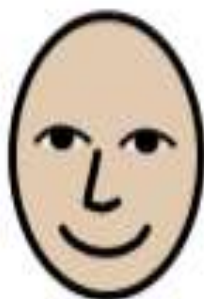




BASTA



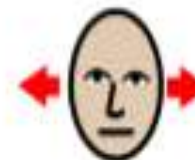
ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**