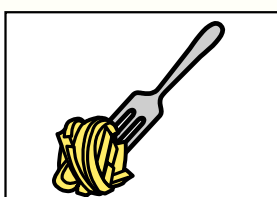
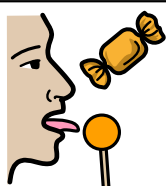


DOLCE



TAGLIATELLE



DOLCI

>

DI



CARNEVALE



Tagliatelle dolci di carnevale



INGREDIENTI



2



UOVA

180

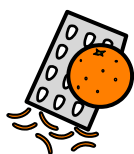


180 GR FARINA

40



40 GR ZUCCHERO A VELO



SCORZA DI ARANCIA



UN PIZZICO DI SALE FINO

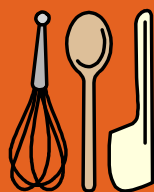


OLIO DI SEMI

Tagliatelle dolci di carnevale



UTENSILI



MATTARELLO



COLTELLO



TAGLIERE



CIOTOLA



PELLICOLA



SETACCIO



PENTOLA



CARTA ASSORBENTE

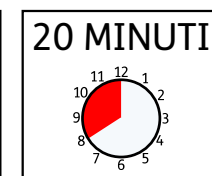
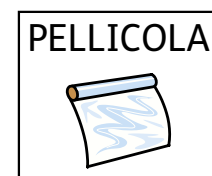
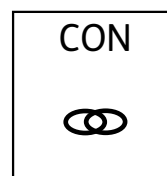
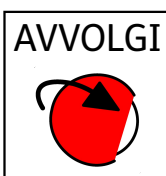
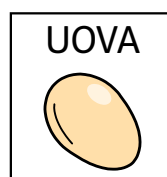
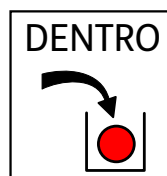
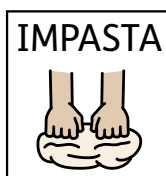


COLINO

Tagliatelle dolci di carnevale



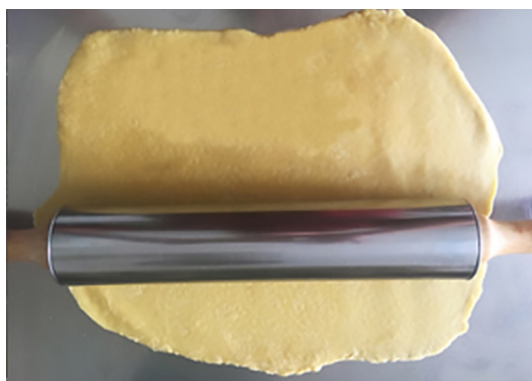
PROCEDIMENTO



Segue



Tagliatelle dolci di carnevale



STENDI L'IMPASTO



CON



IL MATTARELLO



SERVE



UN IMPASTO



SOTTILE



E



RETTANGOLARE



SPOLVERIZZA



LO ZUCCHERO A VELO



AGGIUNGI



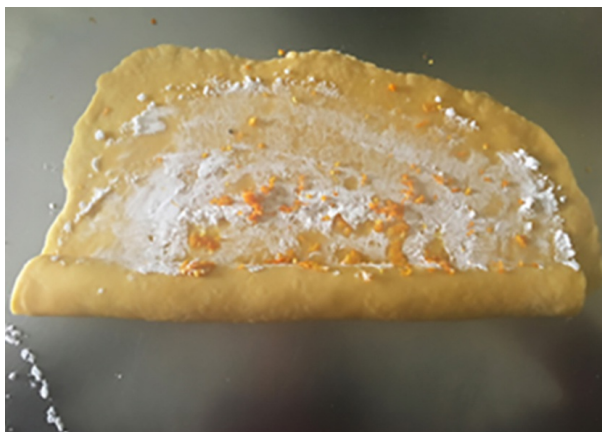
LA SCORZA DI ARANCIA



Segue



Tagliatelle dolci di carnevale



- ARROTOLA
- AVVOLGI

CON

LA PELLICOLA
- METTI

IN FRIGO

20 MINUTI



- TAGLIA A FETTE
- SOTTILI

Segue
→

Tagliatelle dolci di carnevale



- | | | |
|-----------|--------------------|------------|
| VERSA
 | L'OLIO DI SEMI
 | DENTRO
 |
|-----------|--------------------|------------|
- | |
|----------------|
| LA PENTOLA
 |
|----------------|
- | | |
|------------------|---------------|
| OLIO DI SEMI
 | BEN CALDO
 |
|------------------|---------------|
- | | |
|------------|--------------|
| FRIGGI
 | LE FETTE
 |
|------------|--------------|

Segue



Tagliatelle dolci di carnevale



- | | | |
|-------------------|-------------------------|---------|
| TOGLI
 | LE FETTE
 | CON
 |
| IL COLINO
 | | |
| METTILE SOPRA
 | LA CARTA ASSORBENTE
 | |
- | | |
|------------------------|---------|
| SPOLVERIZZA
 | CON
 |
| LO ZUCCHERO A VELO
 | |

Segue
→