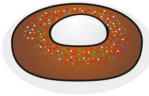


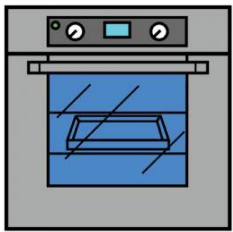

MONAS DE PASCUA



INGREDIENTES:


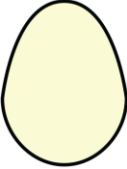

<p>1 kg DE HARINA DE FUERZA APROX.</p> 	<p>125 ML DE ACEITE GIRASOL</p> 	<p>250 ML AGUA TÍBIA</p> 	<p>125 GR AZÚCAR</p> 
<p>3 HUEVOS</p> 	<p>75 GR LEVADURA FRESCA</p> 	<p>ANISETES</p> 	

UTENSILIOS DE COCINA:

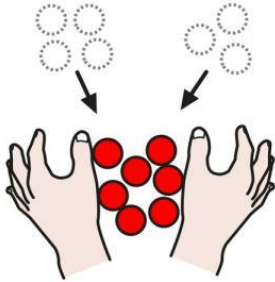

<p>HORNO</p> 	<p>CUENCO</p> 
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PROCESO:

1	MEZCLAR 	AGUA TIBIA 	+	LEVADURA 
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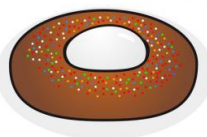
2	BATIR 	HUEVOS 	+	AZUCAR 
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3	AÑADIR 	ACEITE GIRASOL 
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<h1>4</h1>	<h2>JUNTAR</h2> 	<h2>INGREDIENTES</h2> 
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<h1>5</h1>	<h2>AÑADIR</h2> 	<h2>HARINA</h2> 	<h2>AMASAR</h2> 
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<h1>6</h1>	<h2>REPOSAR</h2> 	<h2>1H</h2> 
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7	FORMAR 	MONAS 
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8	HORNO 180° 	20 MIN APROX 
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DISFRUTAR!!

