

LA MONA DE PASQUA

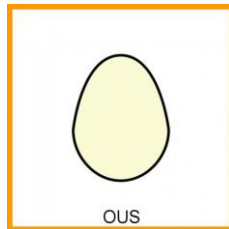


DEL

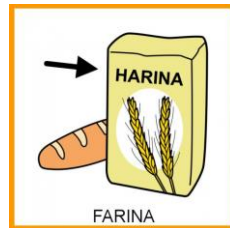


6

SIS



250 GRAMS



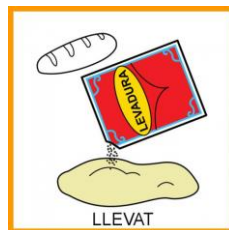
250 GRAMS



1



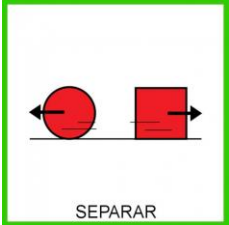
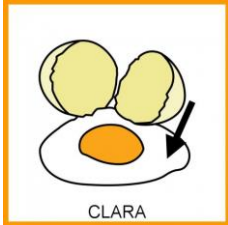
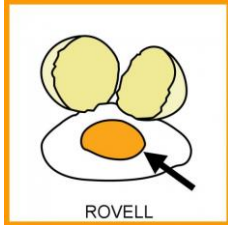
DE






I


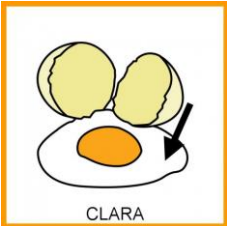




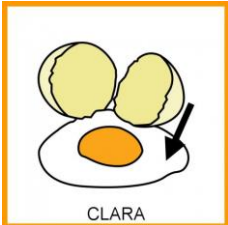




1.  SEPARAR LA  CLARA DEL  ROVELL .

2.  BARREJAR ELS  ROVELL AMB EL  SUCRE I  REMOURE

FINS QUE QUEDI UNA  MASSA FINA.

3.  REMOURE LES  CLARA A PUNT DE  NEU .

4.  AFEGIR LES  CLARA A LA  MASSA I  REMOURE .

5. A POC A POC,



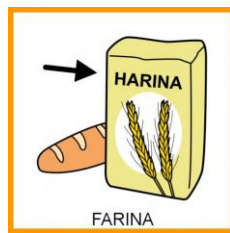
AFEGIR

PEL



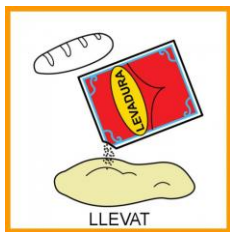
COLADOR

LA



FARINA

I EL



LLEVAT



REMOURE

6.



ENCENDRE

EL



FORN

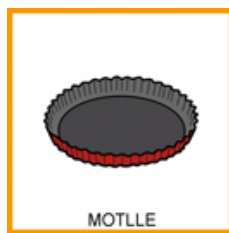
A 160°.

7.



UNTAR

UN

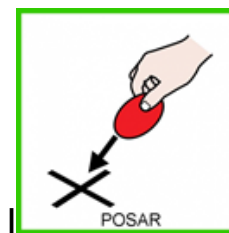


MOTLE

AMB



MANTEGA



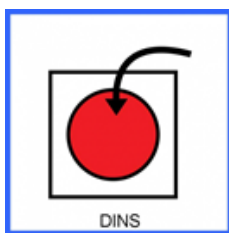
POSAR

ELS







INGREDIENTS

A




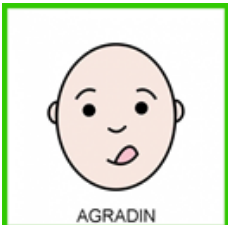


DINS




8.  LA   AL  UNS

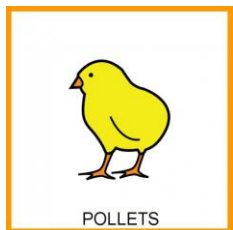
30

TRENTA MINUTS.

9.  EL  AMB  QUE US 

- :  ,  O  .

10. I PER ACABAR,  AMB  ,  O



BON PROFIT!!!