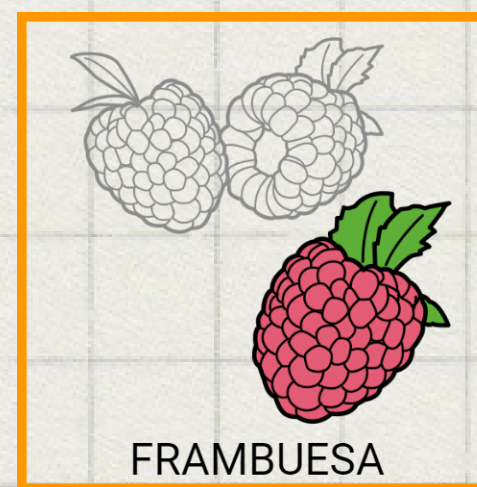
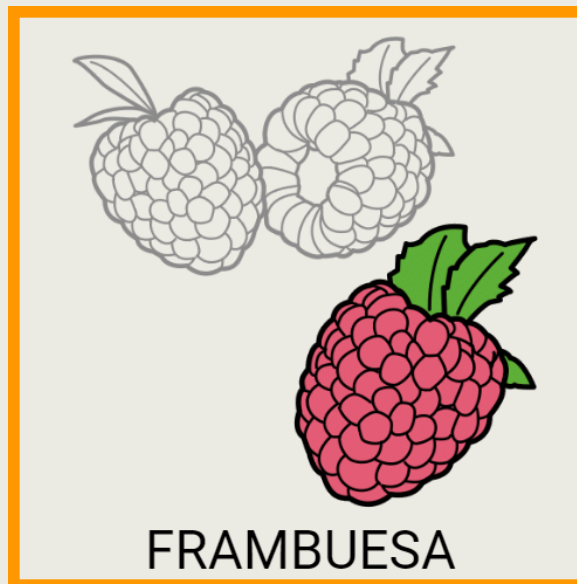


# RECETA DE YOGUR DE FRAMBUESA





# INGREDIENTES



**1 CAJA**



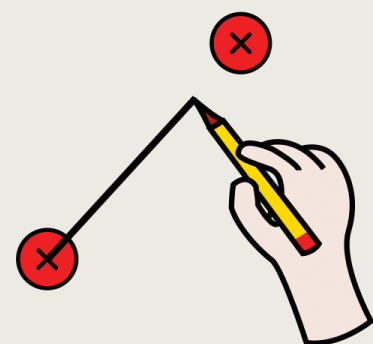
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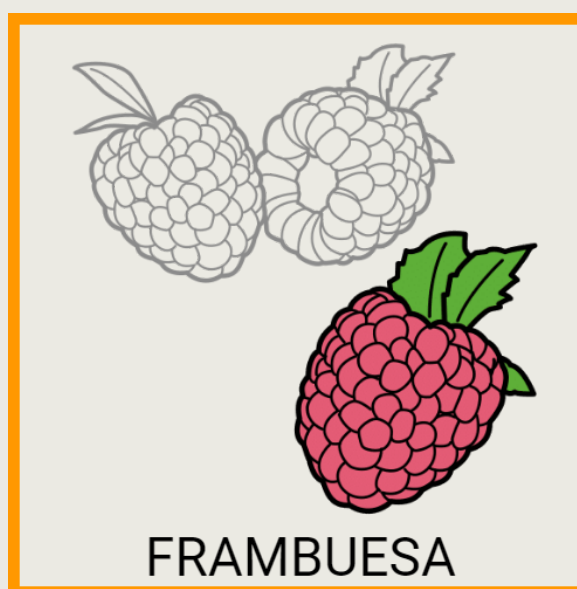
**6 HOJAS**



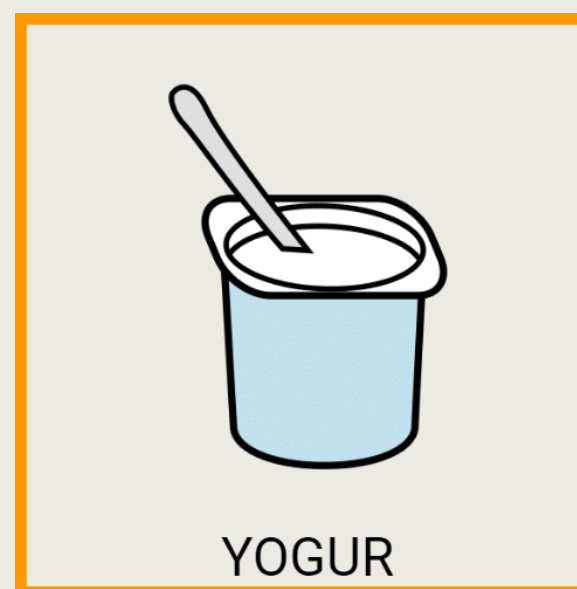
**400ml**



# INGREDIENTES



FRAMBUESA



YOGUR



SOBRE DE GELATINA



LECHE

**YOGUR**

**GELATINA**

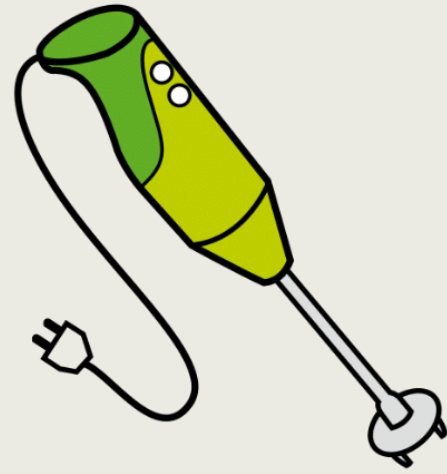
**LECHE**

**FRAMBUESAS**

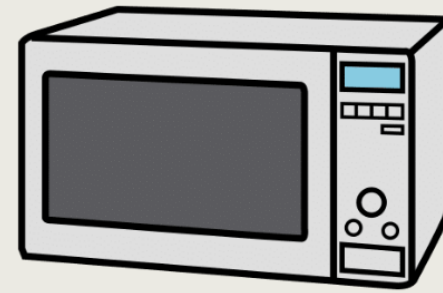
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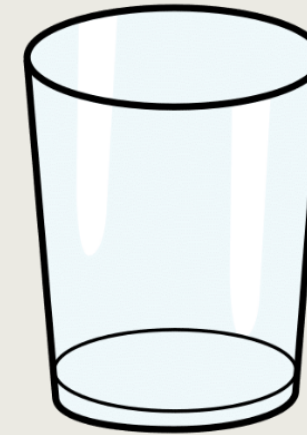
JARRA MEDIDORA



BATIDORA



MICROONDAS

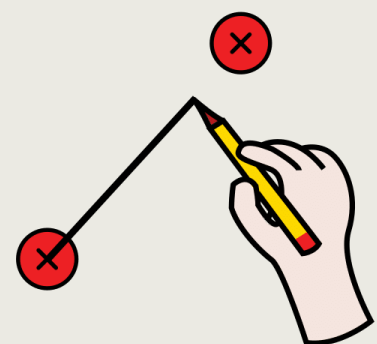


VASO



FRIGORÍFICO

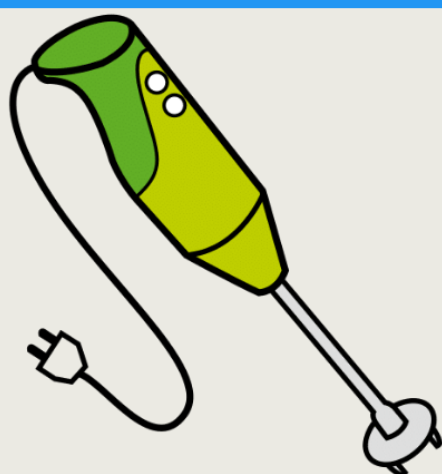




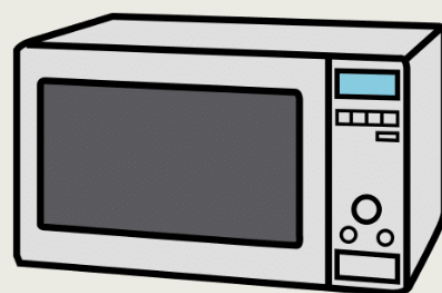
# UTENSILIOS



JARRA MEDIDORA



BATIDORA



MICROONDAS



VASO



FRIGORÍFICO

**FRIGORÍFICO**

**VASO**

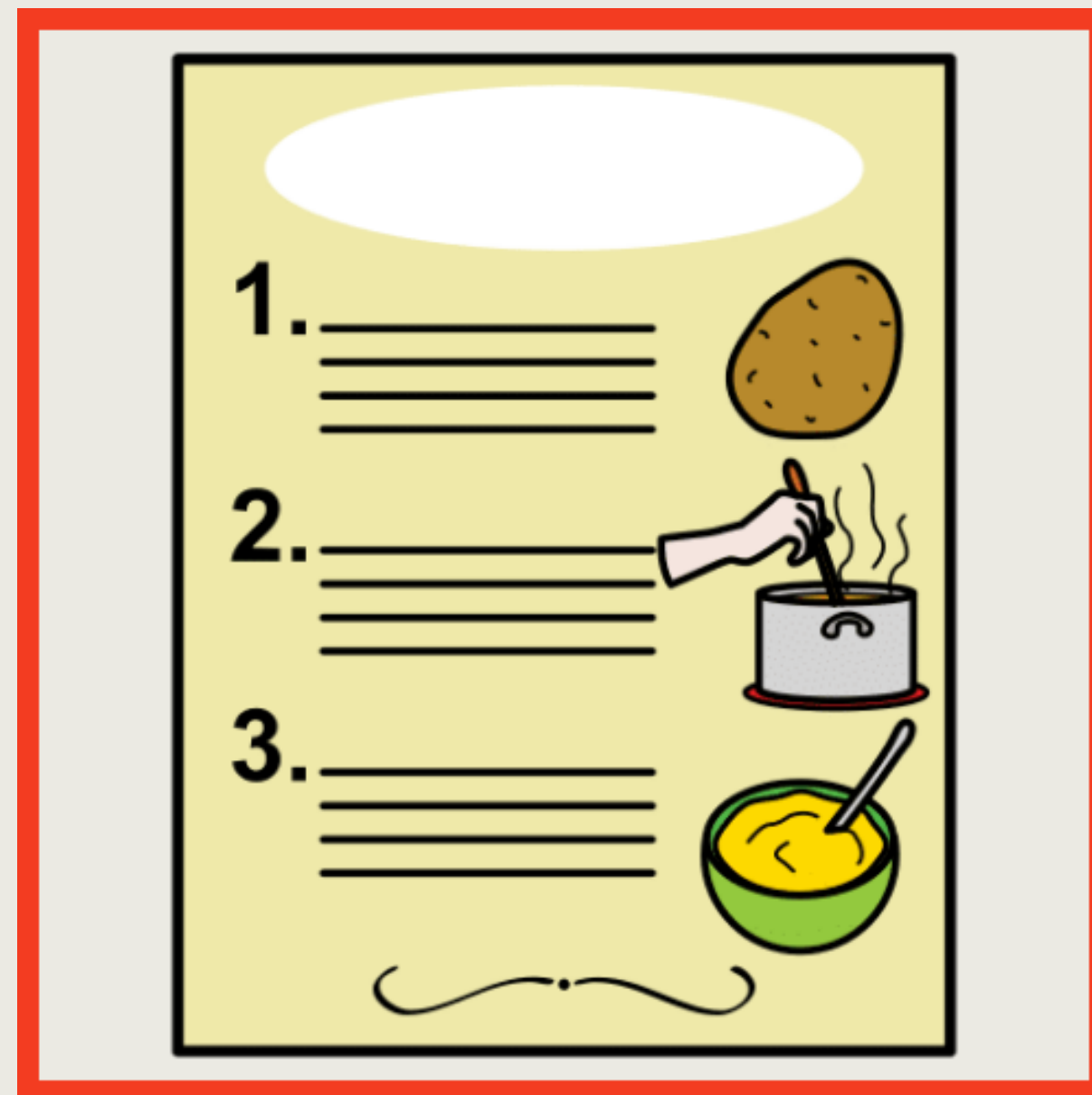
**BATIDORA**

**JARRA**

**MICROONDAS**



# PASOS A SEGUIR





1



# PONER EN AGUA LAS LÁMINAS DE GELATINA





2

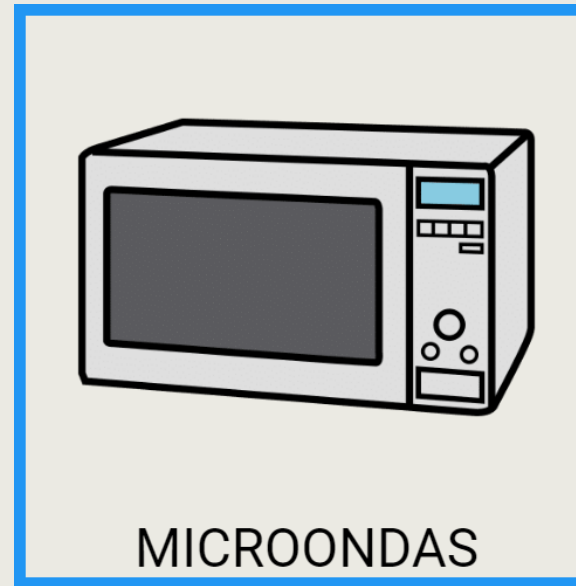


## MEDIR 400 ml DE LECHE





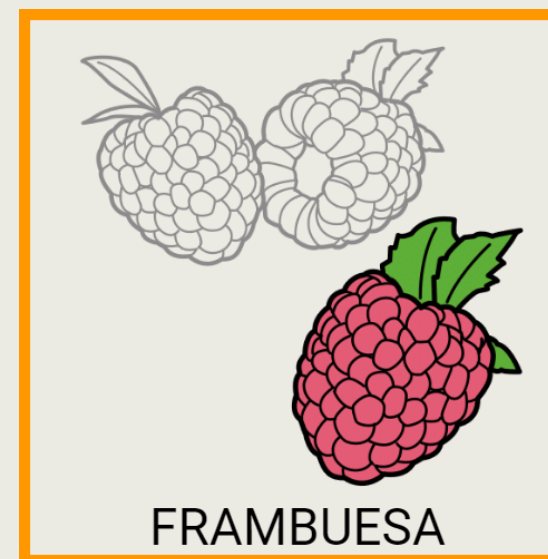
3



# CALENTAR LA LECHE EN EL MICROONDAS



4



## LIMPIAR LAS FRAMBUESAS





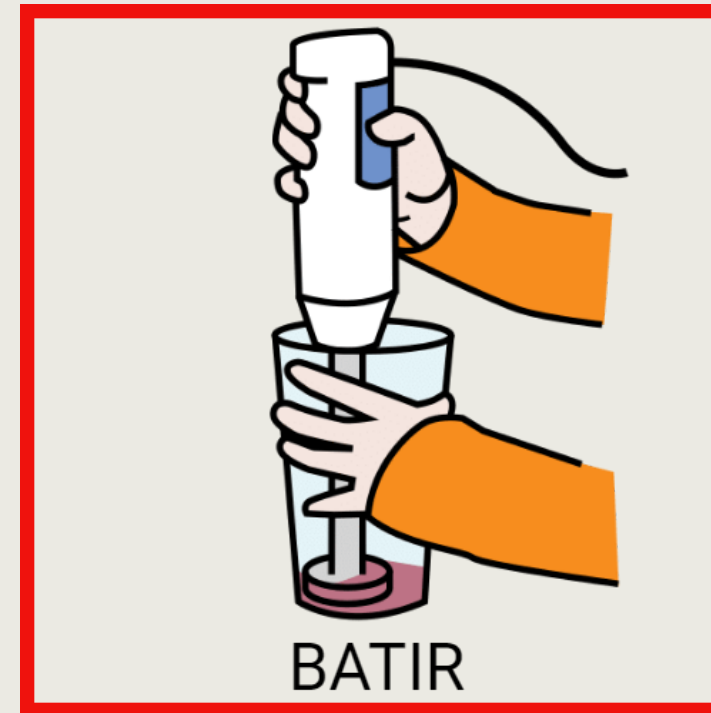
5



**PONER LAS FRAMBUESAS, LOS YOGURES, LA GELATINA Y LA LECHE EN UN RECIPIENTE**



6

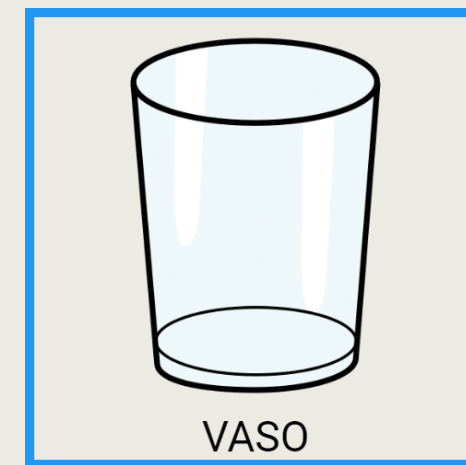
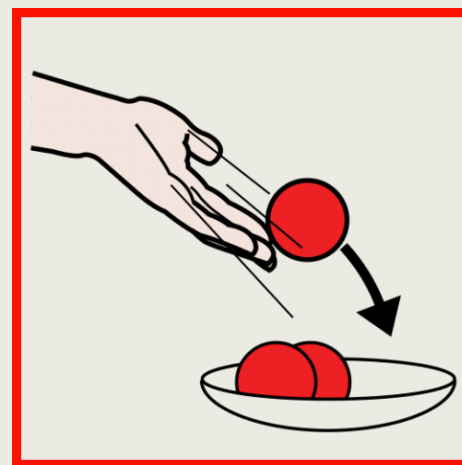


**BATIR TODO MUY BIEN**





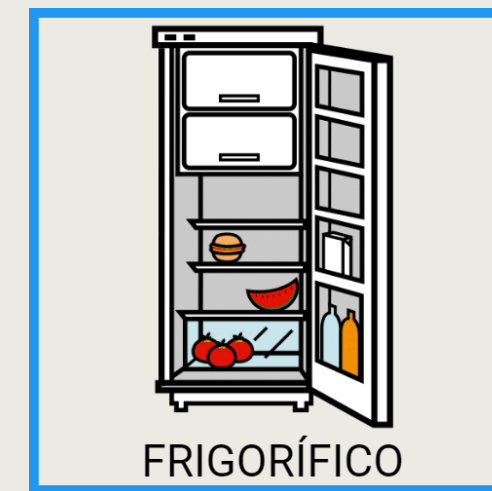
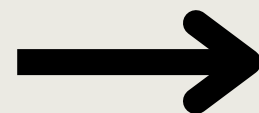
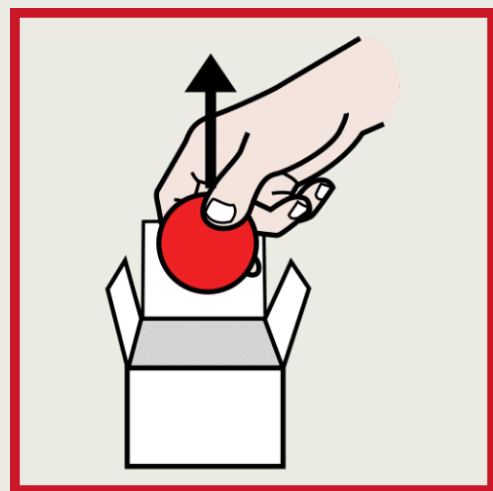
7



**PONER LA MEZCLA EN VASITOS**



8

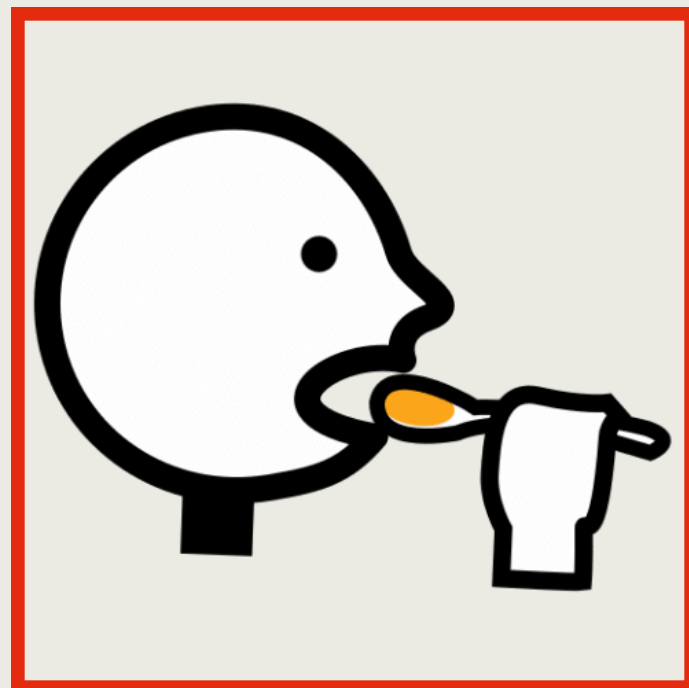


**METER LOS VASITOS AL FRIGORÍFICO Y ESPERAR 2 HORAS**

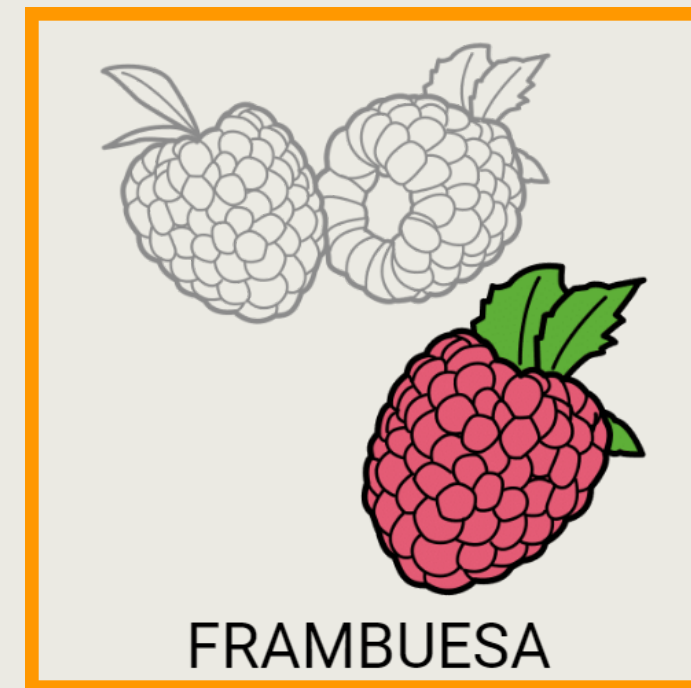




9



YOGUR



FRAMBUESA

## COMERNOS EL YOGUR DE FRAMBUESAS

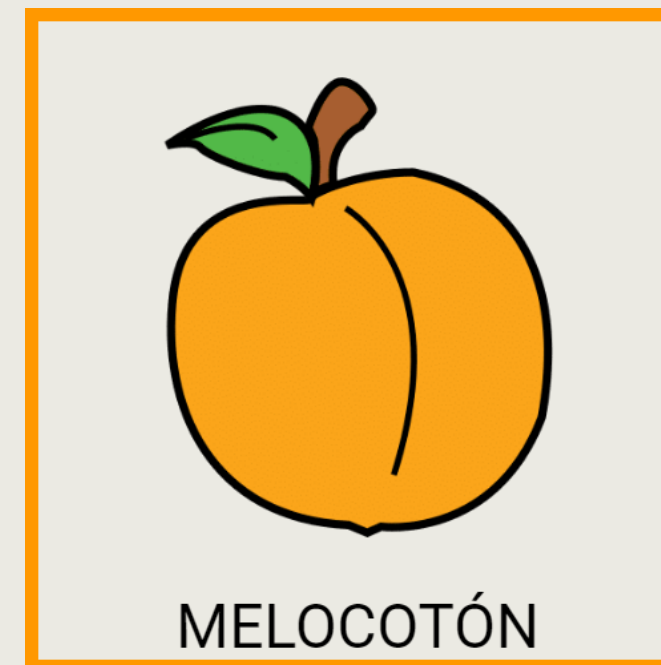
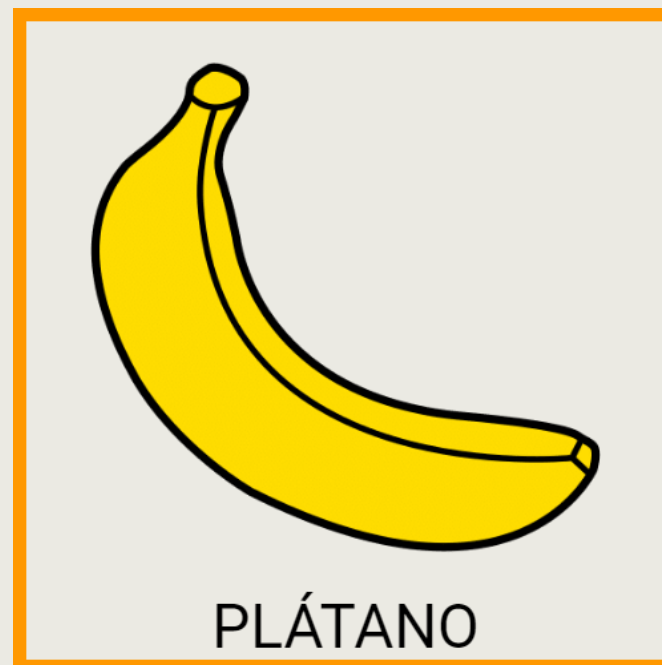
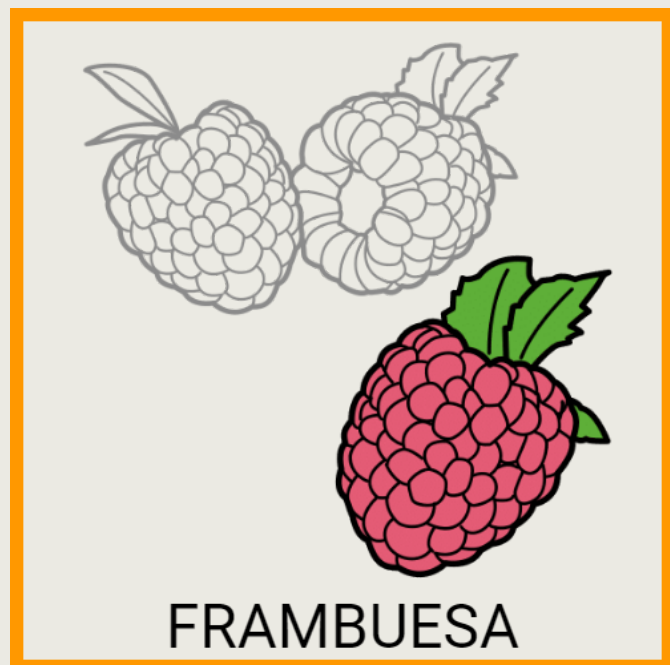


# PREGUNTAS

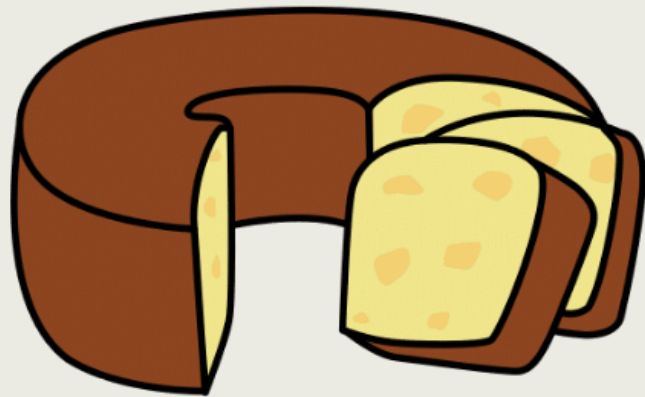




# ¿ DE QUÉ SERÁN LOS YOGURES ?



# ¿ QUÉ VAMOS A HACER ?



BIZCOCHO



YOGUR



PIZZA