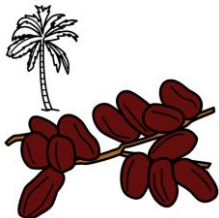
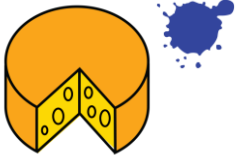


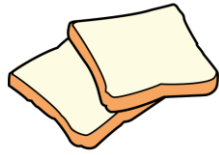


# CREMA DE DÁTILES CON QUESO


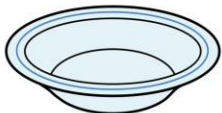




## INGREDIENTES:

DÁTILES 	QUESO AZUL 	NATA 	CREMA DE QUESO 	PAN 
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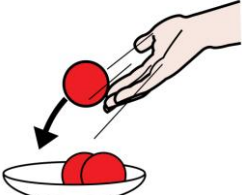
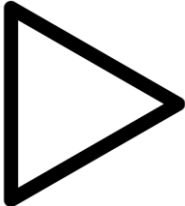

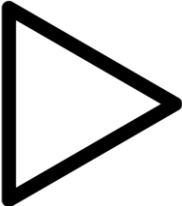


## UTENSILIOS DE COCINA:

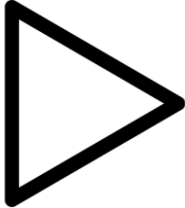

BATIDORA 	PLATOS 	CUCHARILLAS 	CUCHILLO 
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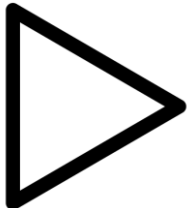
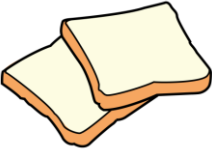
# ELABORACIÓN

1	<b>QUITAR</b> 	<b>EL</b> 	<b>HUESO</b> 	<b>A</b> 	<b>LOS</b> 	<b>DÁTILES</b> 
2	<b>ECHAR</b> 	<b>LOS</b> 	<b>DÁTILES</b> 	<b>EN</b> 	<b>LA</b> 	<b>BATIDORA</b> 
3	<b>BATIR</b> 					

4	ECHAR 	EL 	QUESO AZUL 	LA 	NATA 	Y 
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LA 	CREMA DE QUESO 
---	---

5	BATIR 
---	--

6	UNTAR 	EN 	EL 	PAN 
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OBSERVACIONES:

AÑADIR LECHE PARA FACILITAR EL TRITURADO DE LOS DÁTILES

**Ingredientes para 400 gr.**

100 gr. de dátiles sin hueso

80 gr. de queso azul

200 gr. de queso cremoso