

ZUMO DE TOMATE Y QUESO

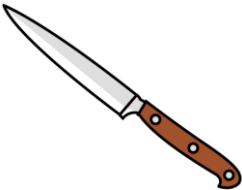
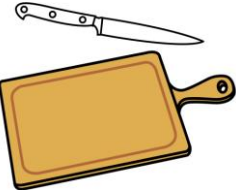

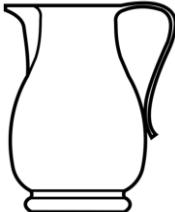
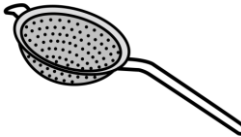
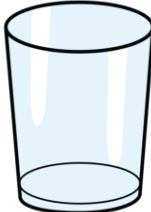



INGREDIENTES:

<p>TOMATES</p> 	<p>CREMA DE QUESO</p> 	<p>AGUA</p> 
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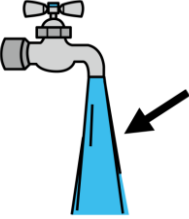
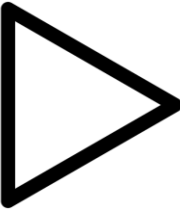

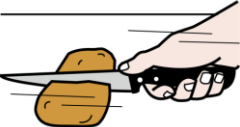
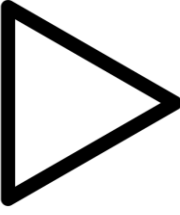

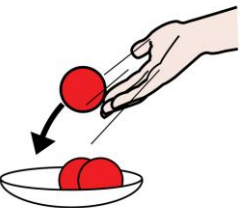
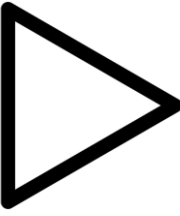


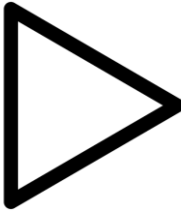


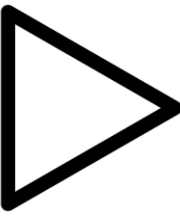
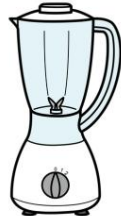



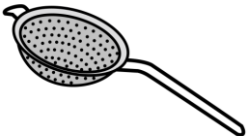
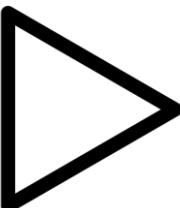


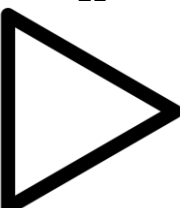



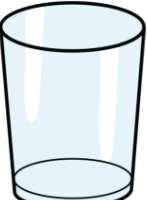

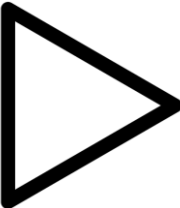

UTENSILIOS DE COCINA:

<p>CUCHILLO</p> 	<p>TABLA DE CORTAR</p> 	<p>BATIDORA</p> 	<p>JARRA</p> 	<p>COLADOR</p> 	<p>VASOS</p> 	<p>CUCHARA</p> 
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ELABORACIÓN

1	LAVAR 	EL 	TOMATE 			
2	CORTAR 	EL 	TOMATE 			
3	ECHAR 	EL 	TOMATE 	Y 	LA 	CREMA DE QUESO 
	EN 	LA 	BATIDORA 			

4	BATIR 						
5	COLAR 	EL 	ZUMO 				
6	ECHAR 	EL 	ZUMO 	EN 	LOS 	VASOS 	
7	BEBER 	EL 	ZUMO 				

OBSERVACIONES: AL batir es conveniente ir añadiendo agua.