

PASTAS DE TÉ (MANGA PASTELERA)



INGREDIENTES:

<p>HARINA</p>	<p>MANTEQUILLA</p>	<p>AZÚCAR GLASS</p>	<p>HUEVO</p>
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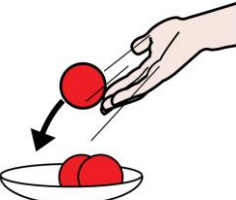
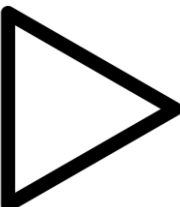
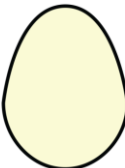
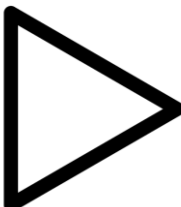

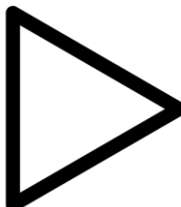
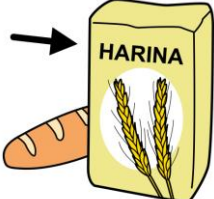

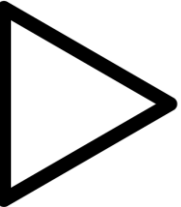


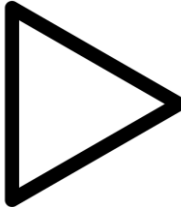






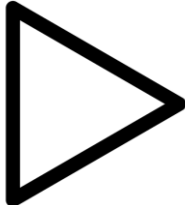

UTENSILIOS DE COCINA:


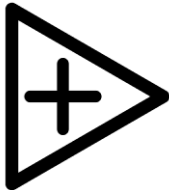


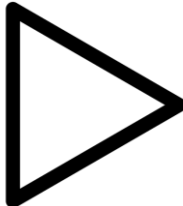
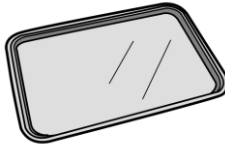
<p>CUCHILLO</p>	<p>BATIDORA</p>	<p>BANDEJA</p>	<p>MANGA PASTELERA</p>
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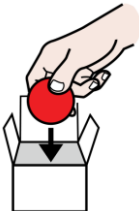

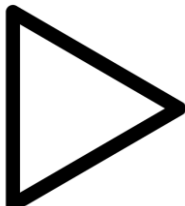
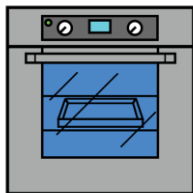



ELABORACIÓN

1	<p>ECHAR</p> 	<p>EL</p> 	<p>HUEVO</p> 	<p>LA</p> 	<p>MANTEQUILLA</p> 	<p>LA</p> 
	<p>HARINA</p> 	<p>Y</p> 	<p>EL</p> 	<p>AZÚCAR GLASS</p> 	<p>EN</p> 	<p>LA</p> 
	<p>BATIDORA</p> 					
2	<p>BATIR</p> 					

3	ECHAR 	EN 	LA 	MANGA PASTELERA 
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4	TIRAR 	LAS 	PASTAS DE TÉ 	EN 	LA 	BANDEJA 
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5	METER 	EN 	EL 	HORNO 
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6	DECORAR 
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OBSERVACIONES:

Hornear 20 minutos a 180 grados

La decoración de las pastas puede ser con mermelada, con chocolate, con virutas...