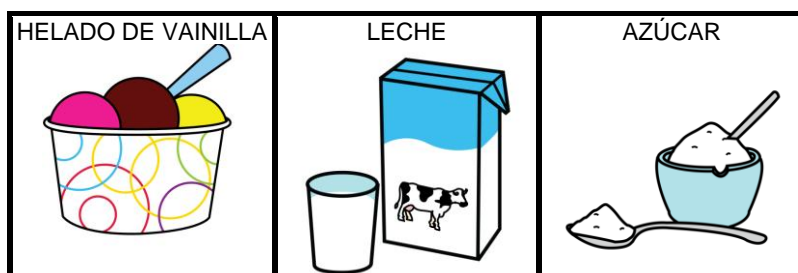


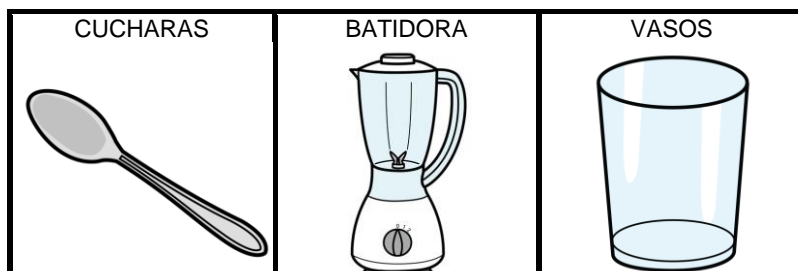
BATIDO DE VAINILLA



INGREDIENTES:

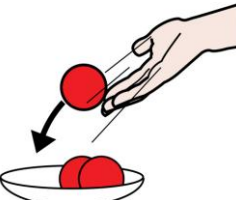
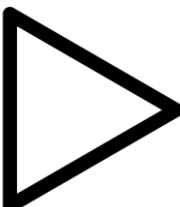

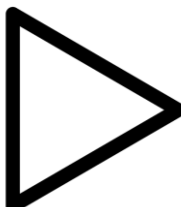


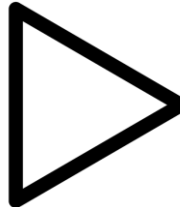


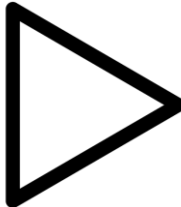




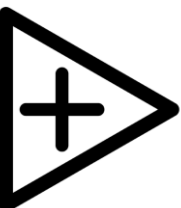
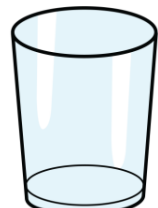


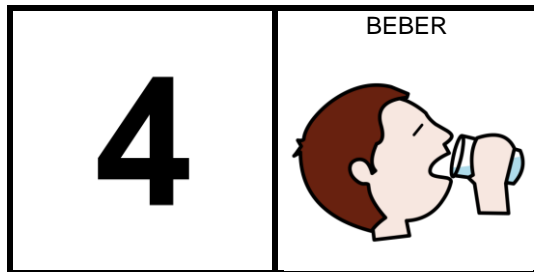
UTENSILIOS DE COCINA:





ELABORACIÓN

1	<p>ECHAR</p> 	<p>EL</p> 	<p>HELADO DE VAINILLA</p> 	<p>LA</p> 	<p>LECHE</p> 	<p>Y</p> 
	<p>EL</p> 	<p>AZÚCAR</p> 	<p>EN</p> 	<p>LA</p> 	<p>BATIDORA</p> 	
2	<p>BATIR</p> 					
3	<p>ECHAR</p> 	<p>EN</p> 	<p>LOS</p> 	<p>VASOS</p> 		



OBSERVACIONES:

La cantidad de leche a añadir dependerá de si el batido se quiere más o menos líquido.