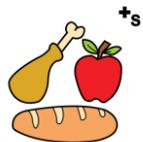


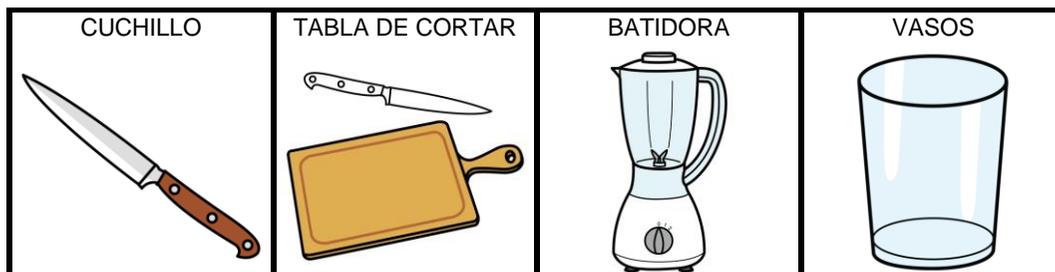
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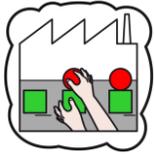


INGREDIENTES:



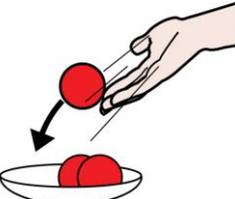
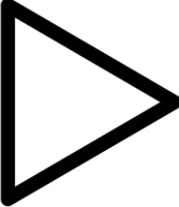
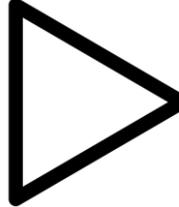
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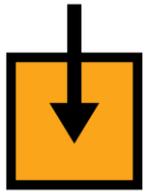
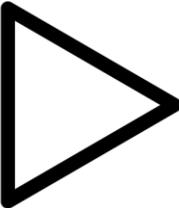
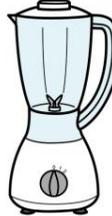




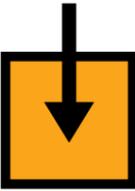
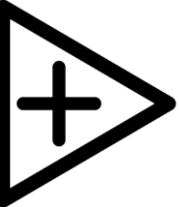
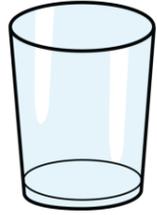
ELABORACIÓN

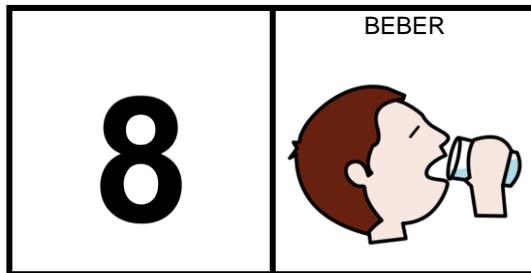
<p>1</p>	<p>QUITAR</p>	<p>LAS</p>	<p>HOJAS ^{+s}</p>	<p>DE</p>	<p>LAS</p>	<p>FRESAS</p>
<p>2</p>	<p>LAVAR</p>	<p>LAS</p>	<p>FRESAS</p>			
<p>3</p>	<p>CORTAR</p>	<p>LAS</p>	<p>FRESAS</p>			
<p>4</p>	<p>ECHAR</p>	<p>LAS</p>	<p>FRESAS</p>	<p>EN</p>	<p>LA</p>	<p>BATIDORA</p>

5	ECHAR 	LA 	LECHE 	Y 	EL 	AZÚCAR 
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EN 	LA 	BATIDORA 
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6	BATIR 
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7	ECHAR 	EN 	LOS 	VASOS 
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OBSERVACIONES:

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