

## FRAPPE A LA FRAISE



### INGREDIENTS:

FRAISES	LAIT	SUCRE



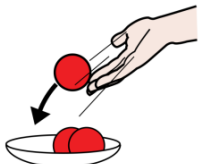
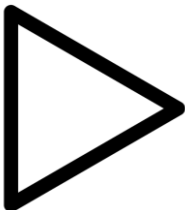


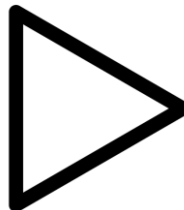

### UTENSILIOS DE COCINA:


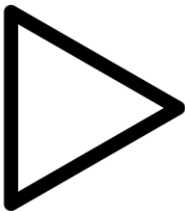

COUTEAU	PLANCHE A DECOUPER	MIXEUR	VERRE






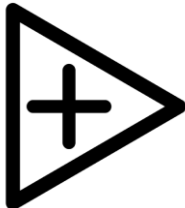
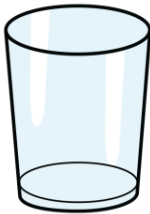
# PREPARATION

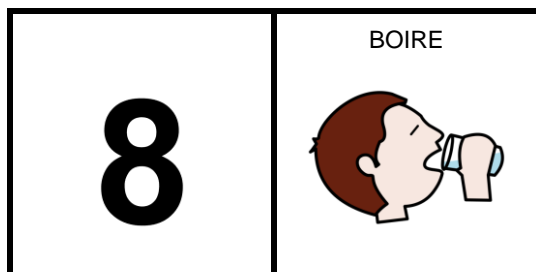
1	ENLEVER 	LES 	QUEUES <sup>+s</sup> 	 DES	 FRAISES	
2	LAVER 	LES 	 FRAISES			
3	COUPER 	LES 	FRAISES 			
4	METTRE 	LES 	FRAISES 	DANS 	LE 	MIXEUR 

5	<p>AJOUTER</p> 	<p>LE</p> 	<p>LAIT</p> 	<p>ET</p> 	<p>LE</p> 	<p>SUCRE</p> 
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<p>DANS</p> 	<p>LE</p> 	<p>MIXEUR</p> 
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6	<p>BATTRE</p> 
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7	<p>VERSER</p> 	<p>DANS</p> 	<p>LES</p> 	<p>VERRES</p> 
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COMMENTAIRES:

La quantité de lait à ajouter dépend de la manière dont on aime consommer le frappé : plus ou moins liquide.