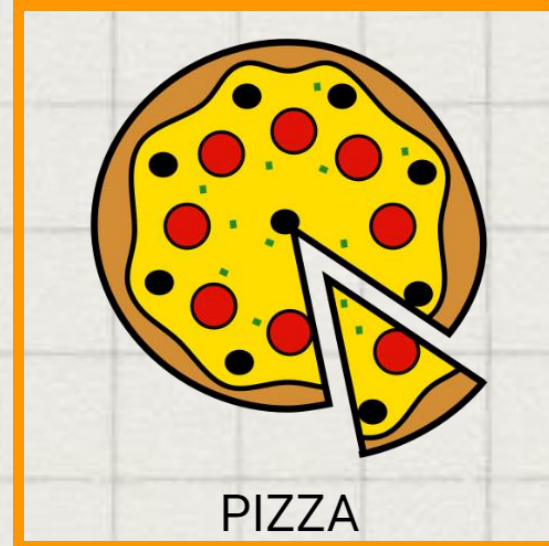
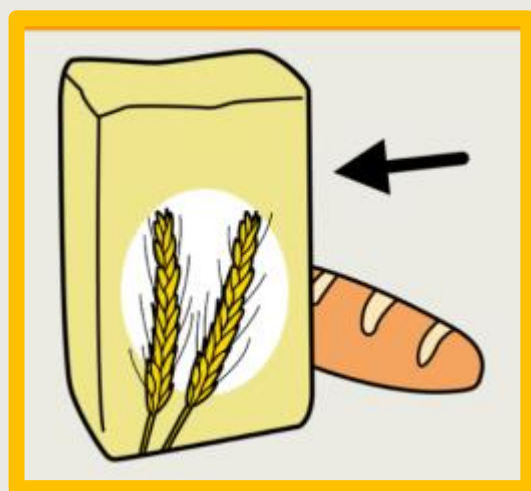


PIZZA CASEIRA



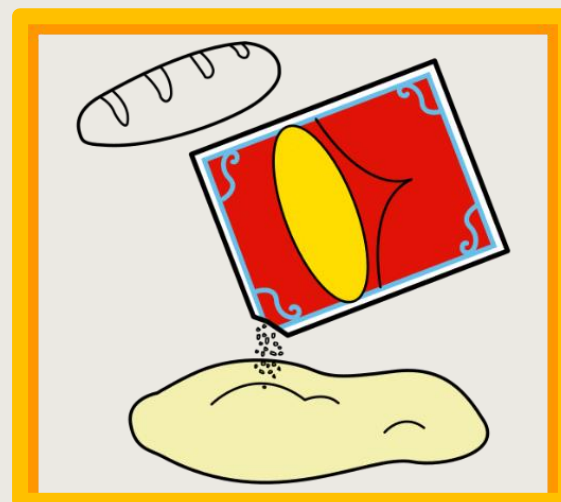
INGREDIENTES PARA A MASSA



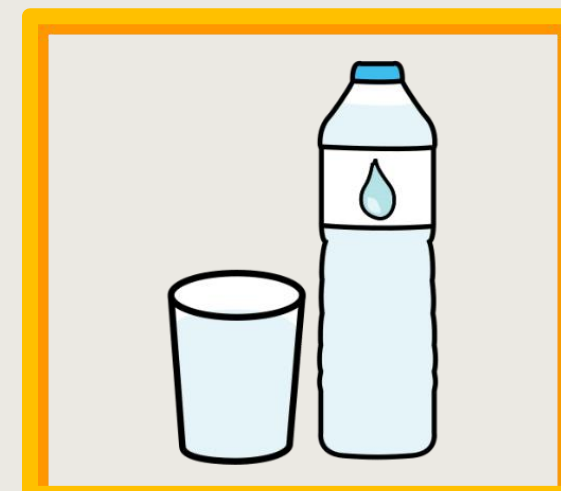
**FARINHA
DE TRIGO
400gr**



**AZEITE
50gr**



**FERMENTO
1 pacote**



**ÁGUA
200gr**

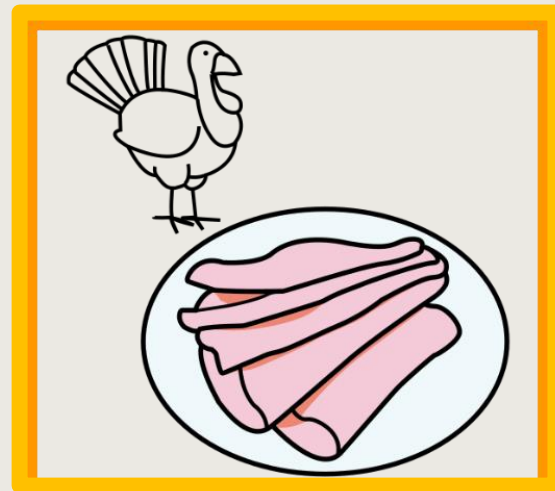


**SAL
1 colher de chá**

INGREDIENTES PARA A PIZZA



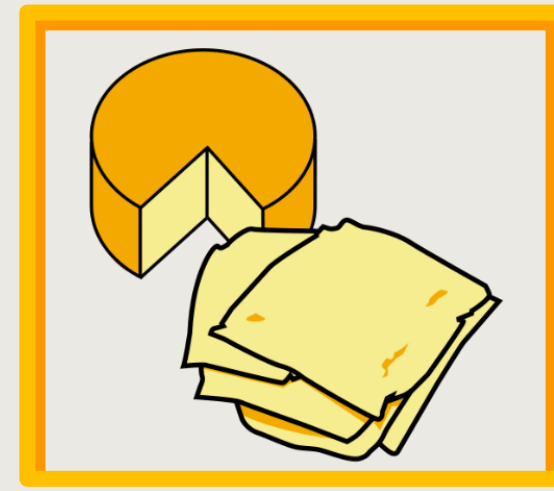
**MOLHO DE
TOMATE**



PRESUNTO

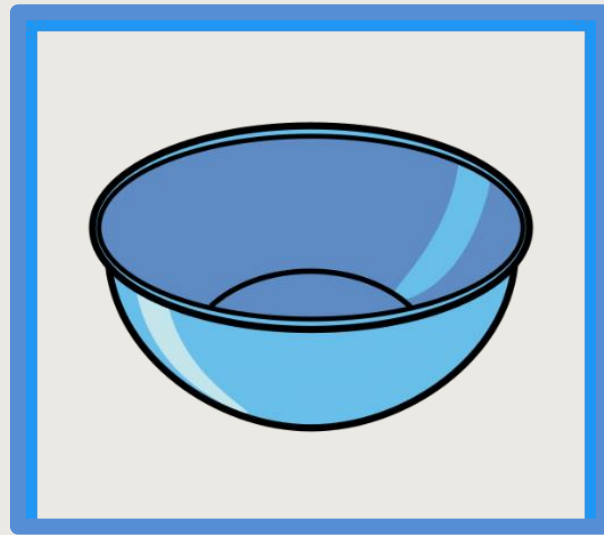


ATÚM

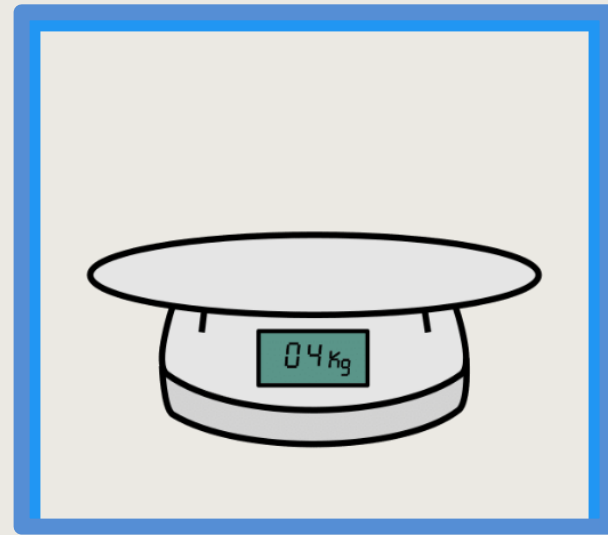


QUEIJO

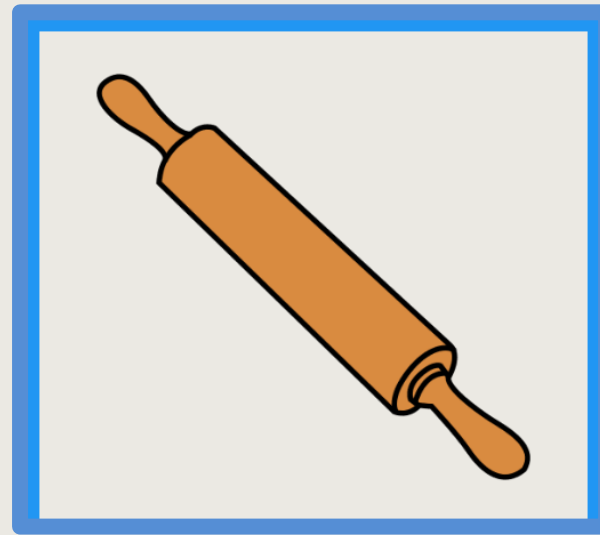
UTENSÍLIOS



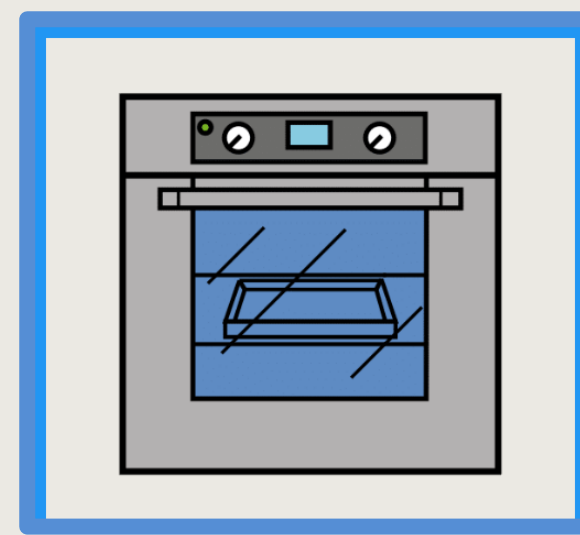
BACIA



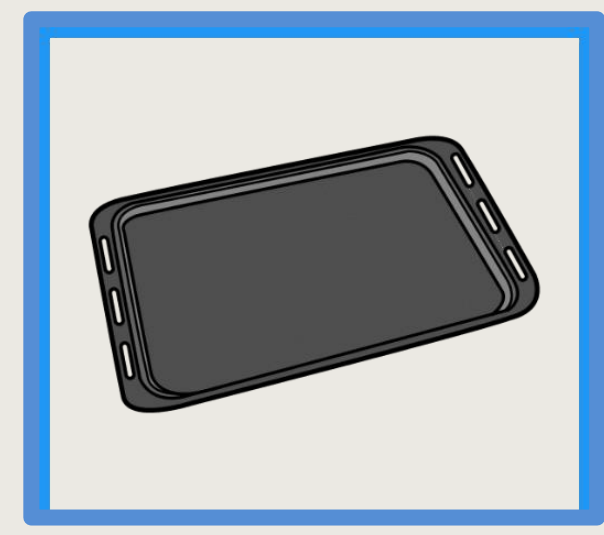
BALANÇA



**ROLO DE
MASSA**

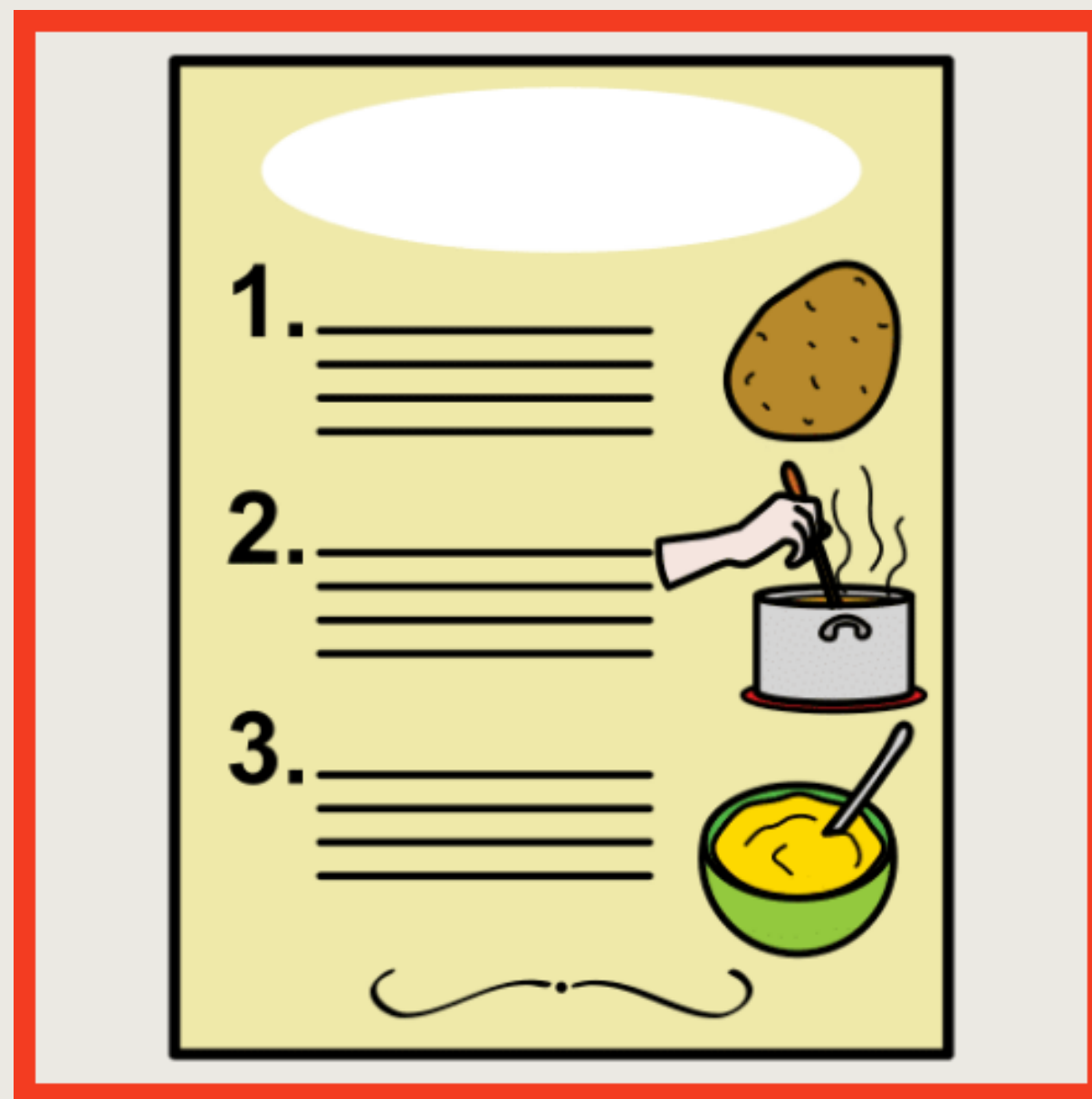


FORNO

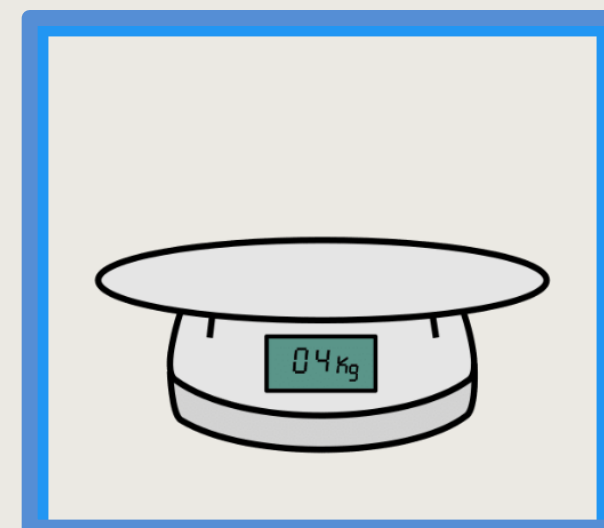
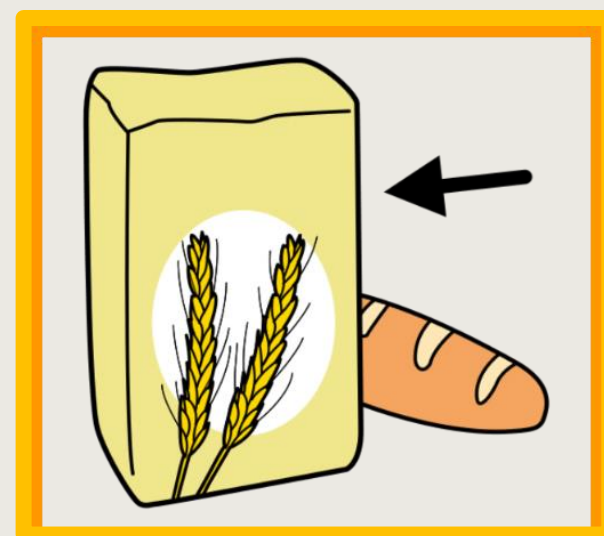


ASSADEIRA

PASSOS A SEGUIR



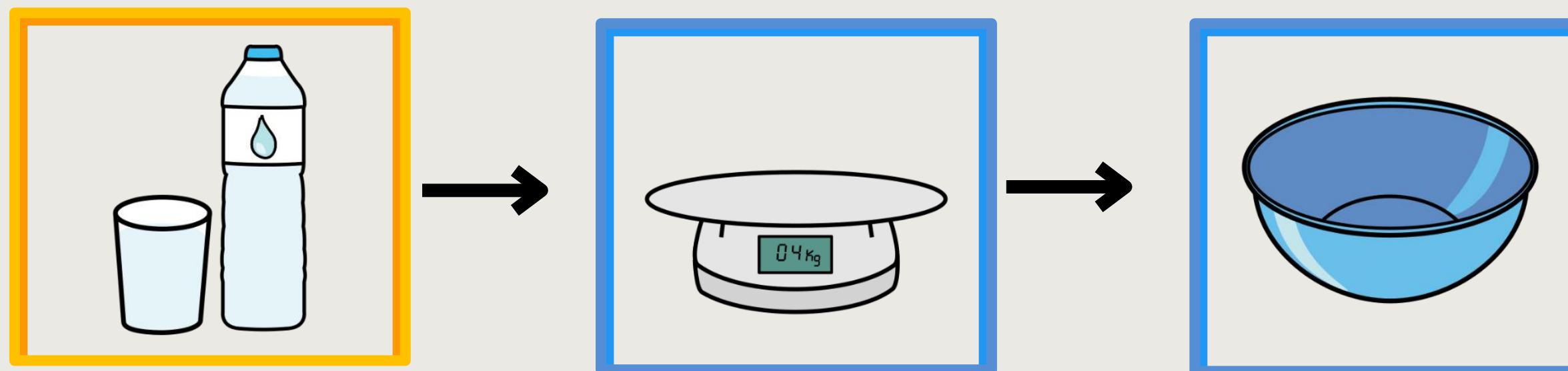
1



PESAR 400GR DE FARINHA E COLOCAR EM UMA BACIA



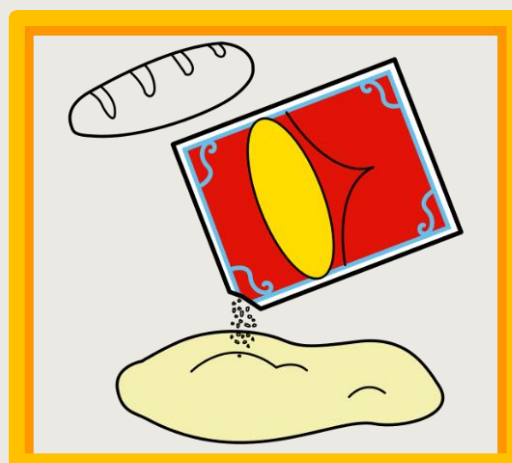
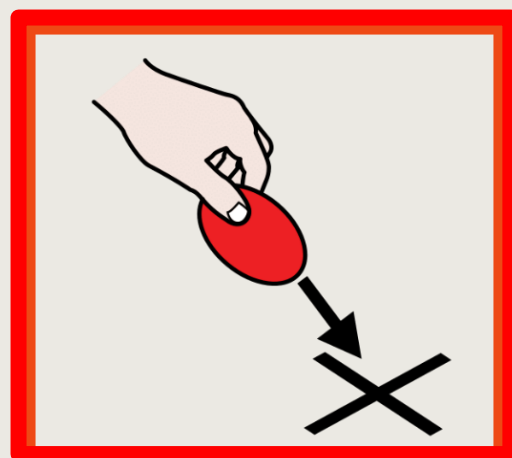
2



PESAR 400GR DE ÁGUA E COLOCAR EM UMA BACIA



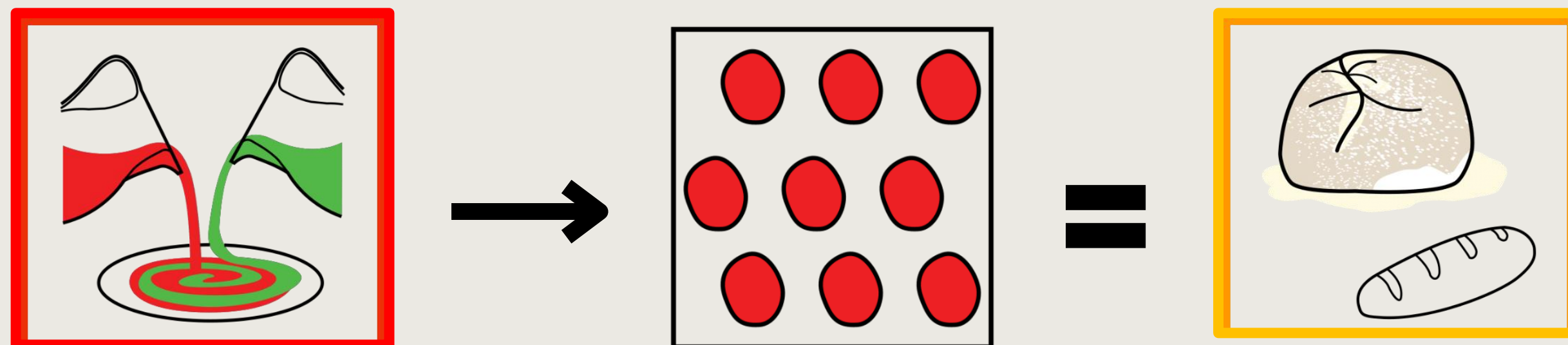
3



**ADICIONAR 20GR DE AZEITE, UM PACOTE DE FERMENTO E
UMA COLHER DE CHÁ DE SAL.**



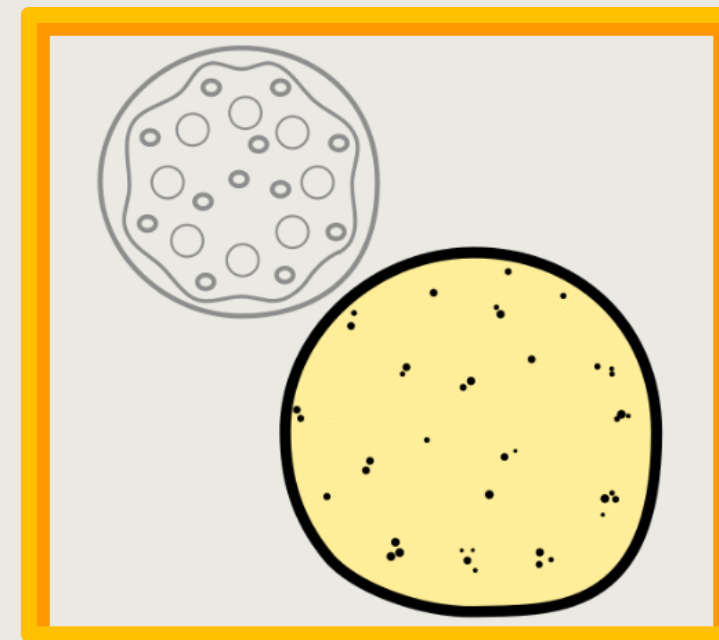
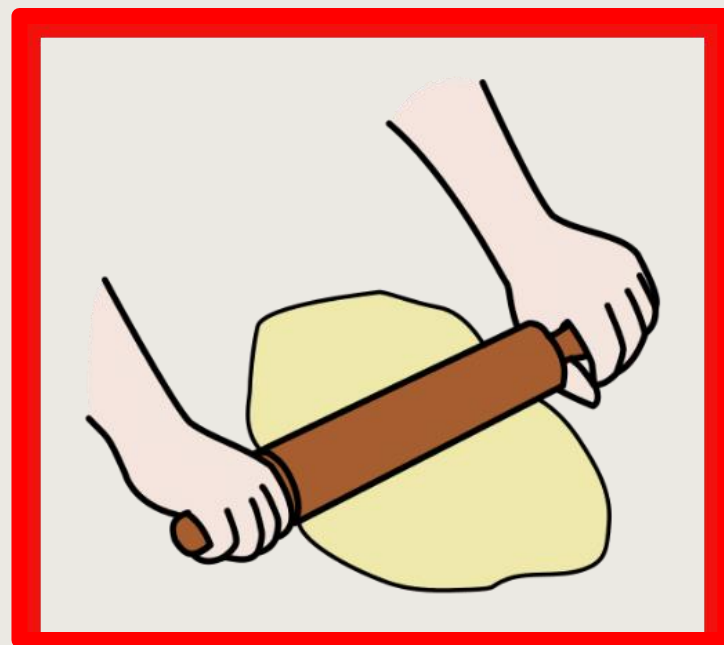
4



MISTURE TODOS OS INGREDIENTES ATÉ FORMAR A MASSA.



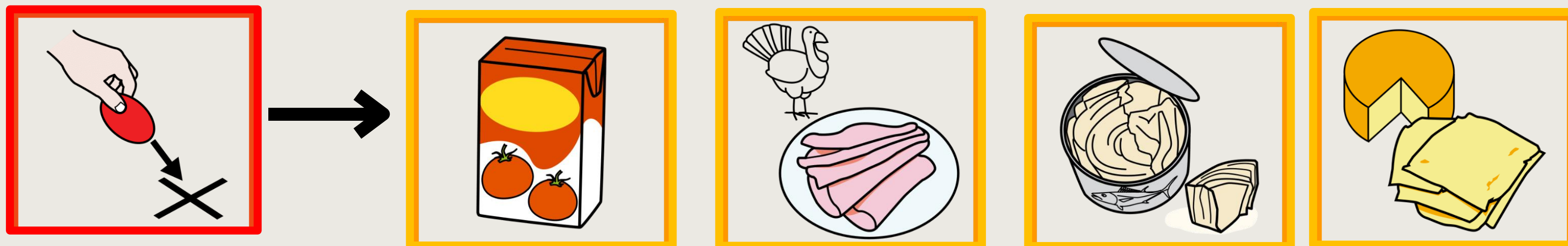
5



ESTENDA A MASSA SOBRE A MESA COM A AJUDA DE UM ROLO.



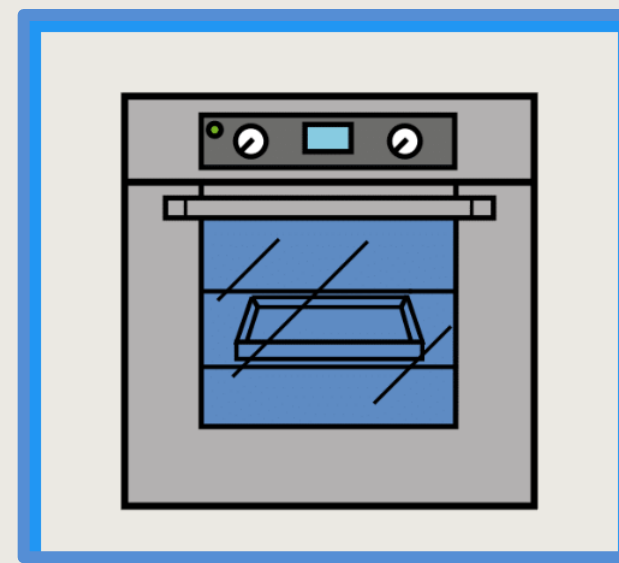
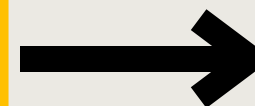
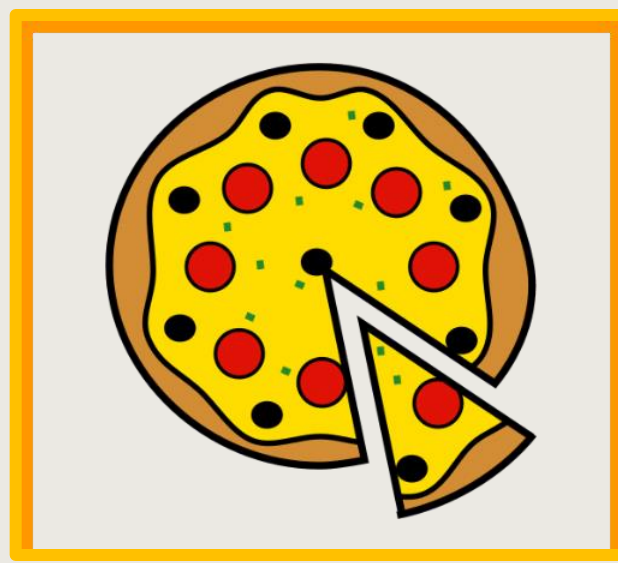
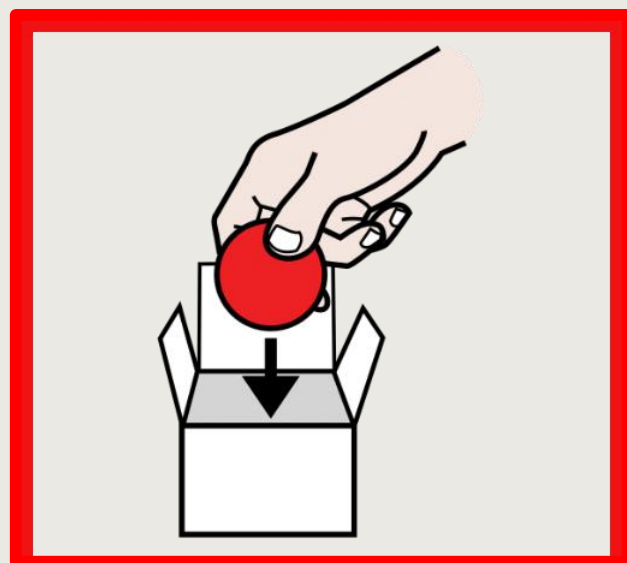
6



COLOQUE O TOMATE, PERU, O ATUM E O QUEIJO POR CIMA.

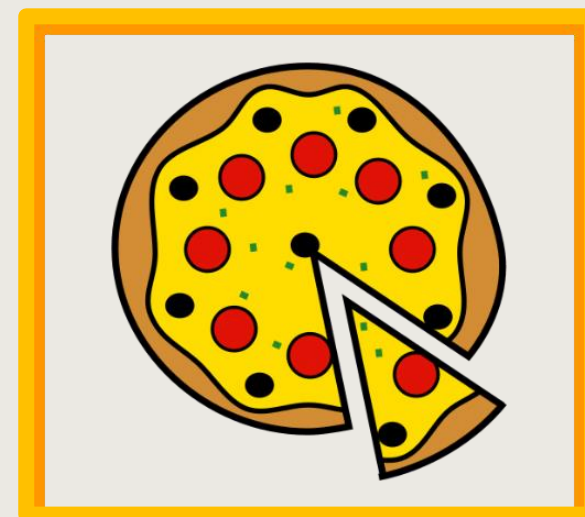
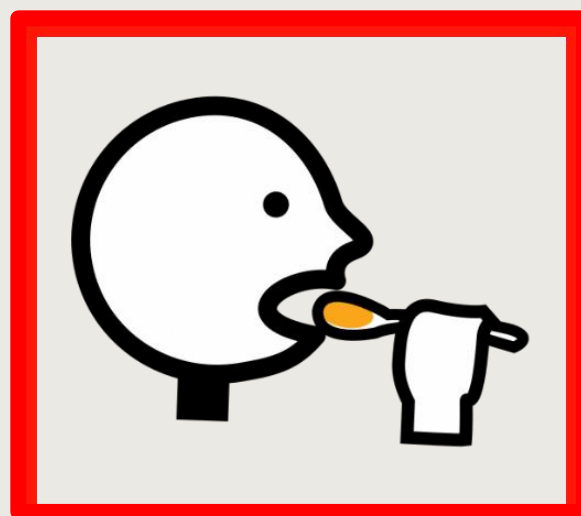


7



COLOCAR A PIZZA NO FORNO POR 25 MINUTOS À 225°.





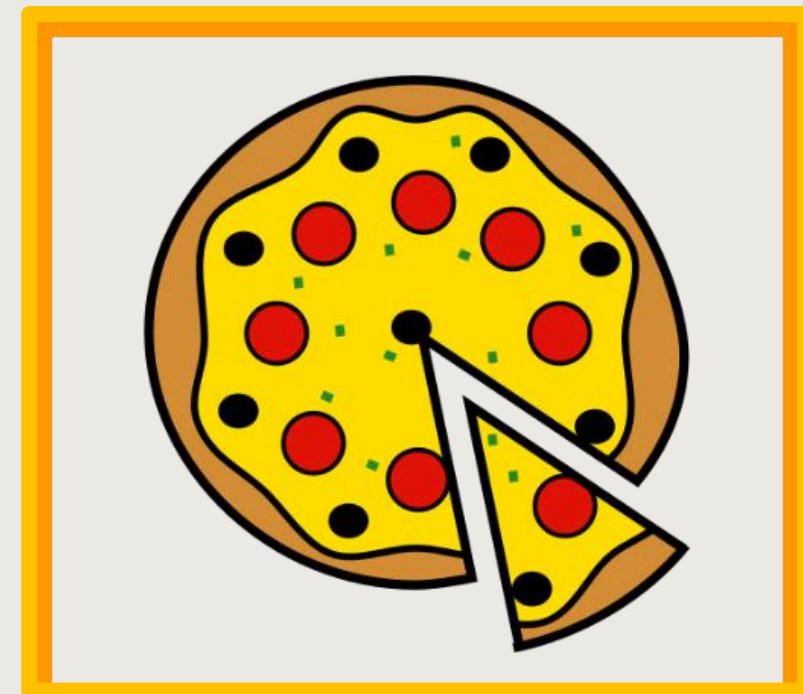
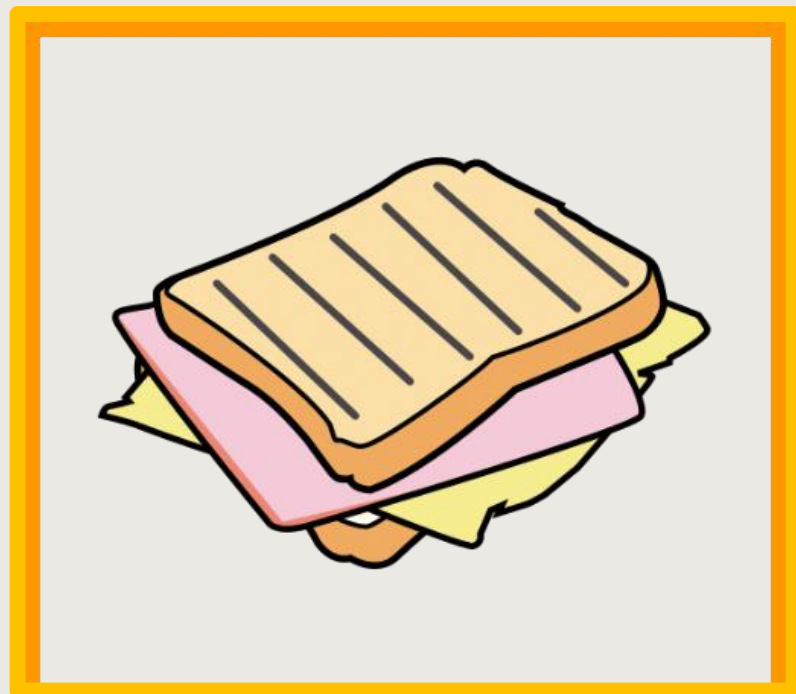
COMER A PIZZA



PREGUNTAS



O QUE VAMOS FAZER HOJE ?



O QUE VAMOS USAR ?

