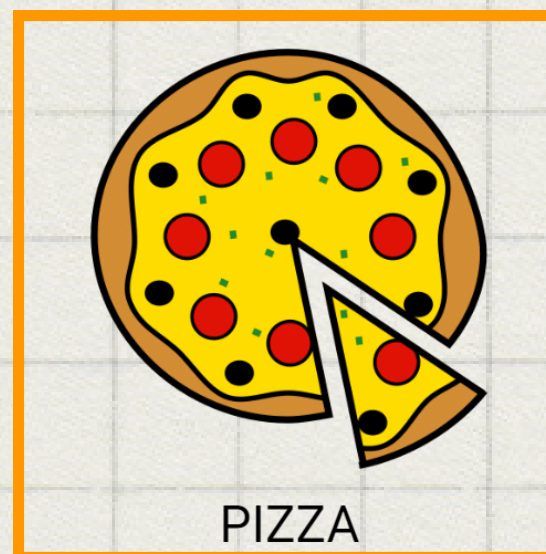
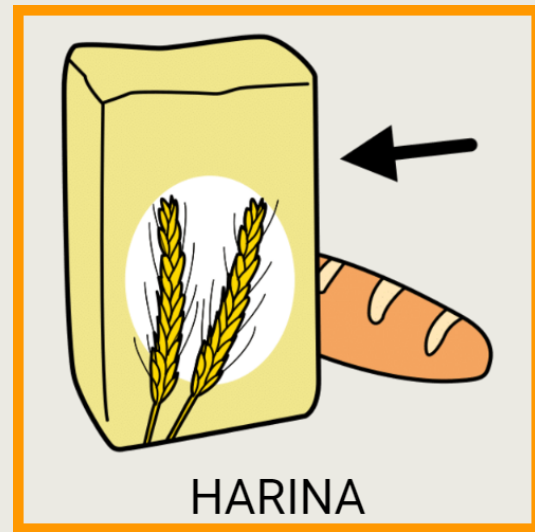


# PIZZA CASERA





# INGREDIENTES DE LA MASA



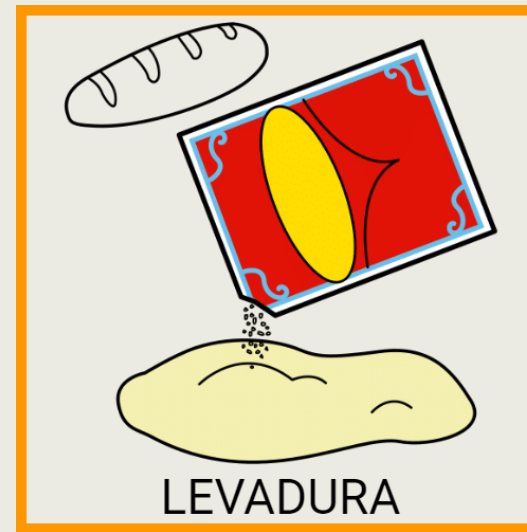
HARINA

**HARINA DE  
FUERZA  
400gr**



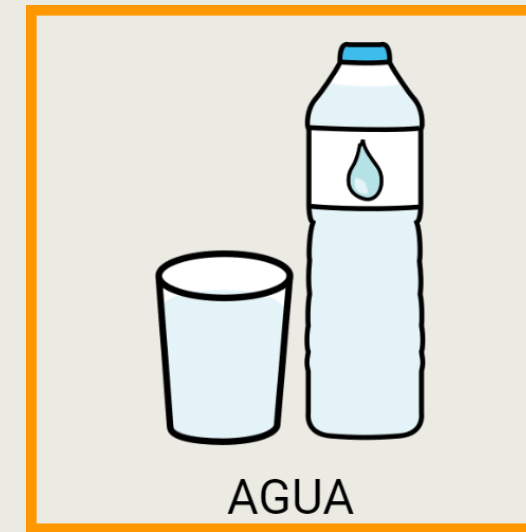
ACEITE DE OLIVA

**ACEITE  
50gr**



LEVADURA

**LEVADURA  
1 sobre**



AGUA

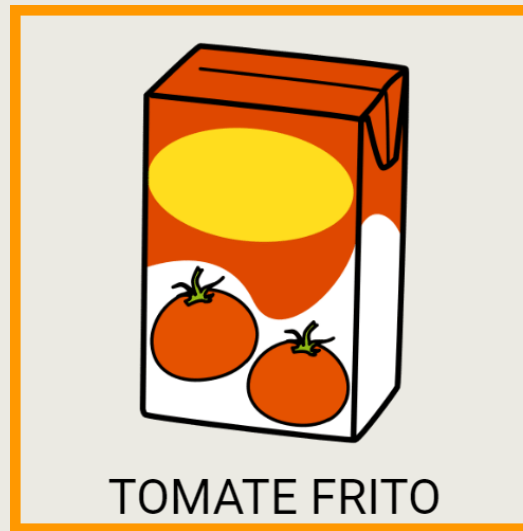
**AGUA  
200gr**



SAL

**SAL  
1 cucharadita**

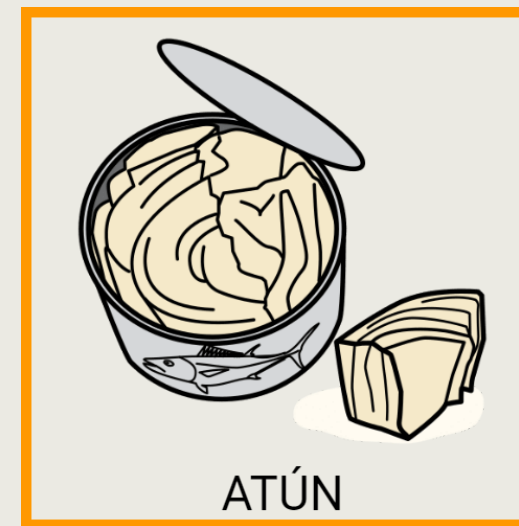
# INGREDIENTES DE LA PIZZA



**SALSA DE  
TOMATE**



**PAVO**

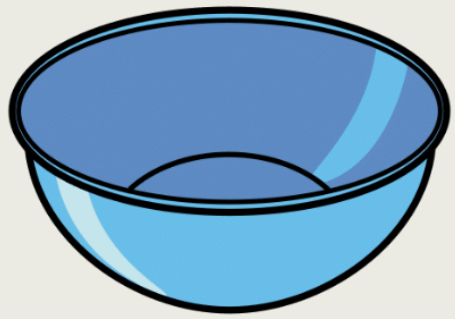


**ATÚN**



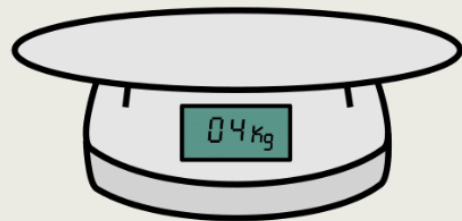
**QUESO**

# UTENSILIOS



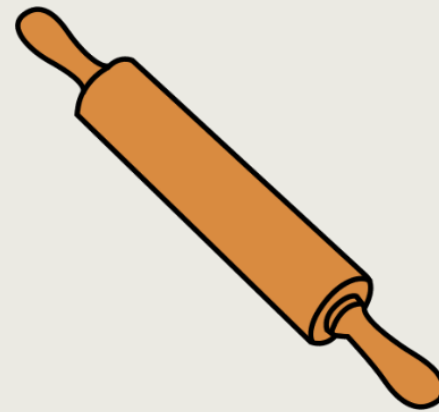
BOL

**BOL**



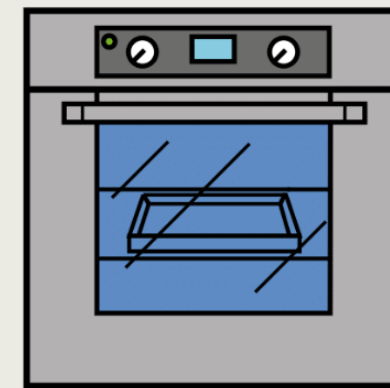
PESO DE COCINA

**PESO**



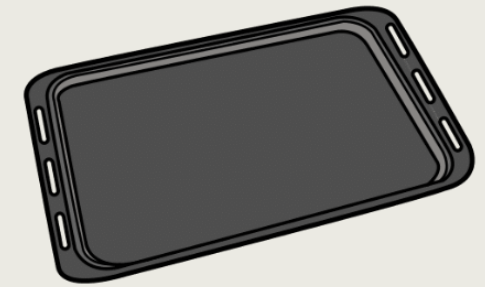
RODILLO

**RODILLO**



HORNO

**HORNO**

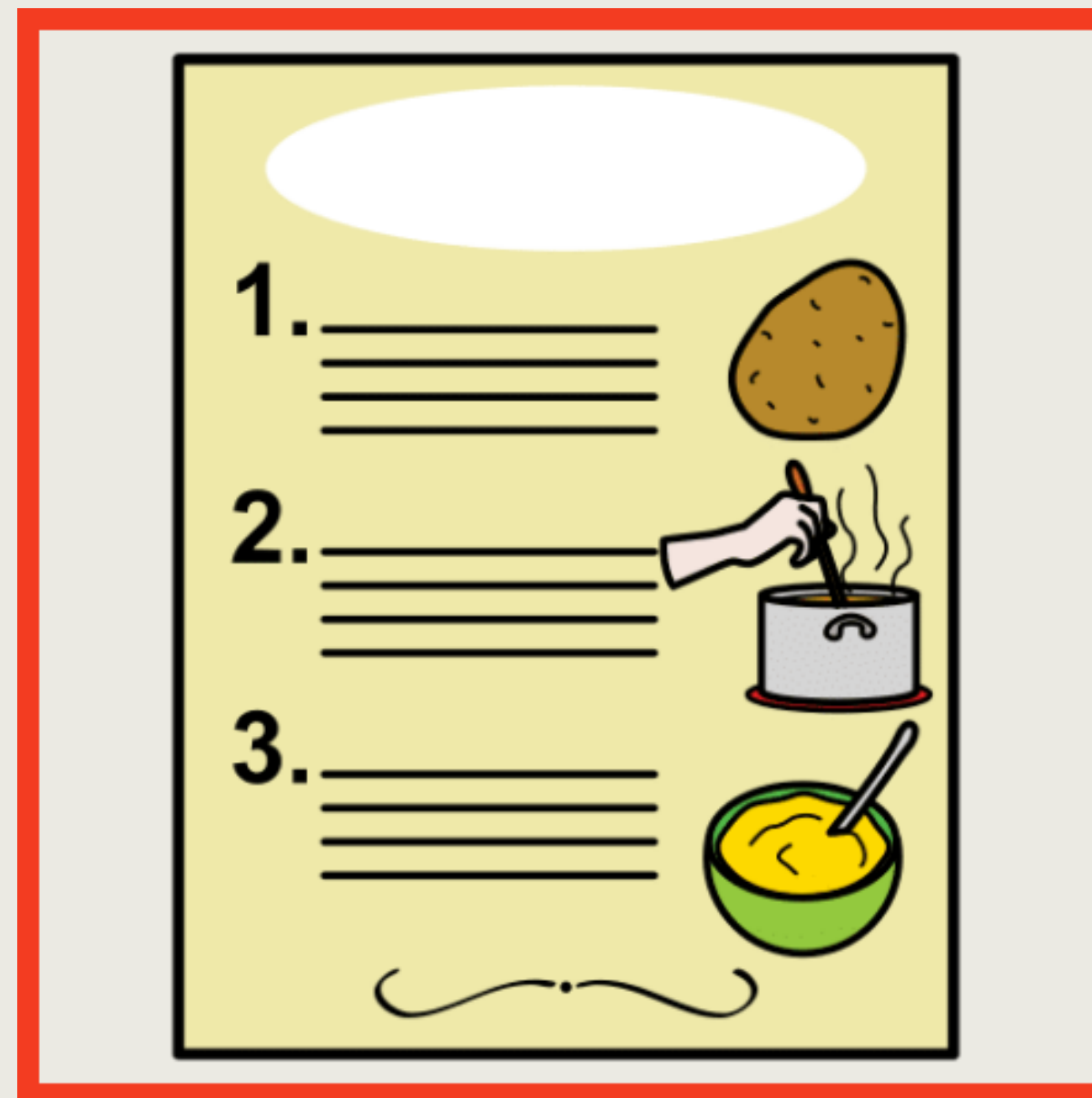


BANDEJA DE HORNO

**BANDEJA**

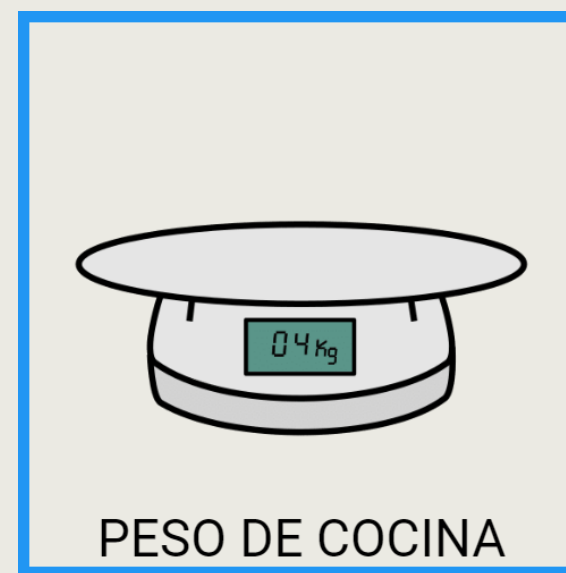
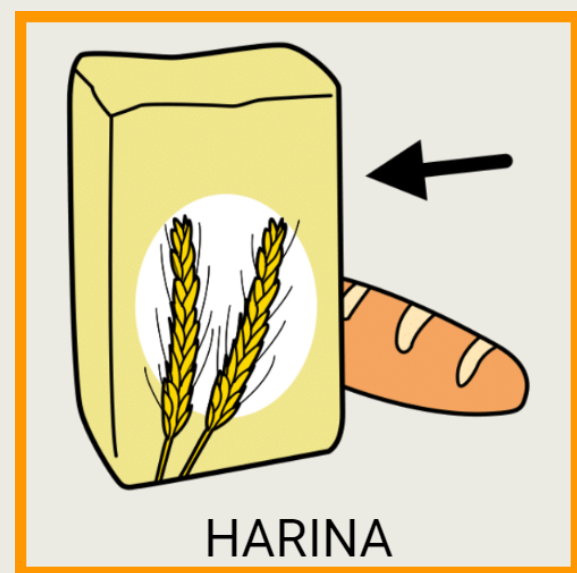


# PASOS A SEGUIR





1

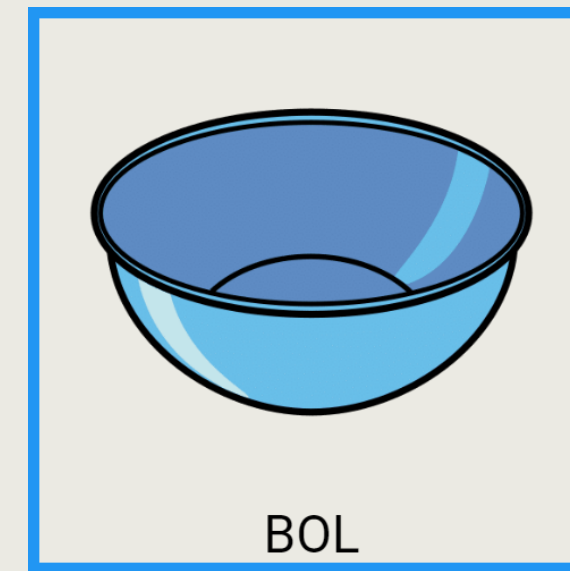
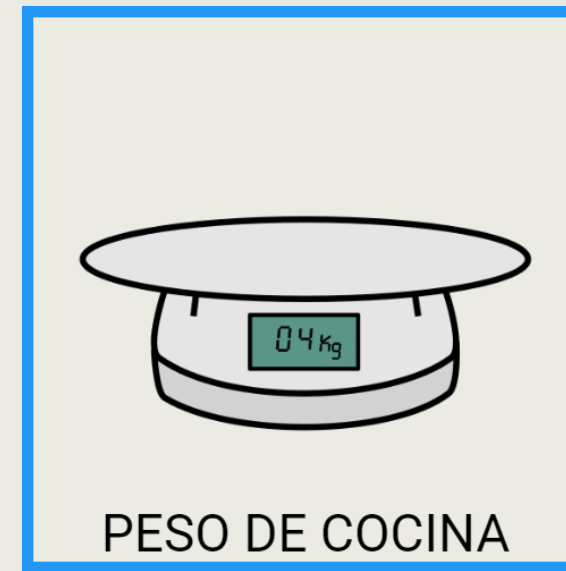
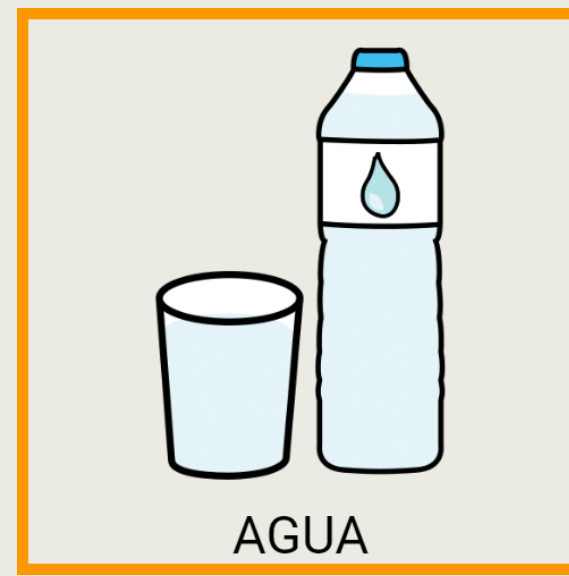


**PESAR 400GR DE HARINA Y PONERLA EN UN BOL**





2

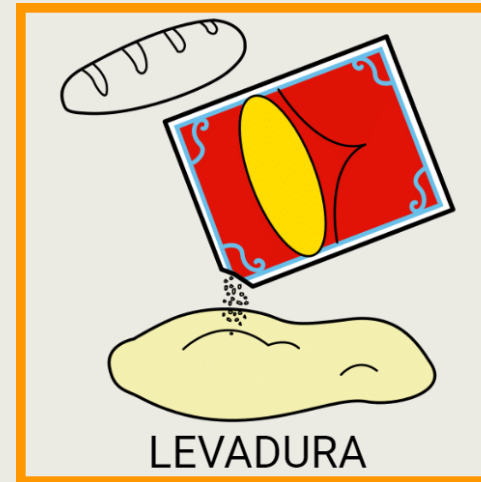
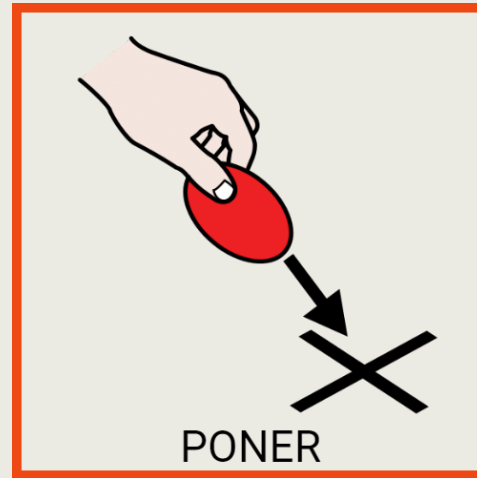


**PESAR 400GR DE AGUA Y PONERLA EN EL BOL**

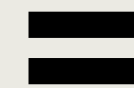
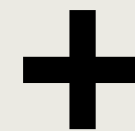




3

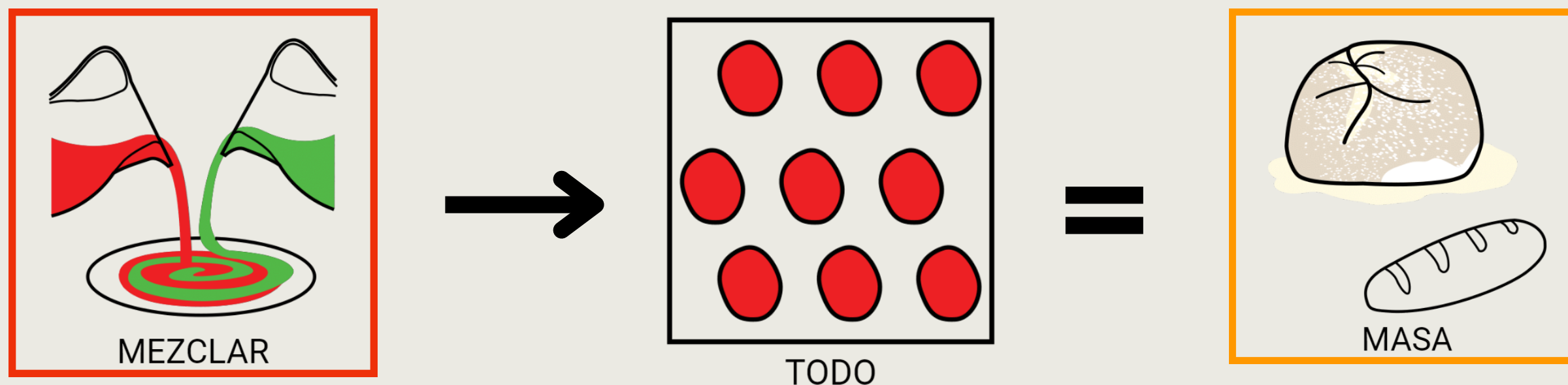


**ECHAR 20GR DE ACEITE, UN SOBRE DE LEVADURA Y UNA CUCHARADITA DE SAL.**





4

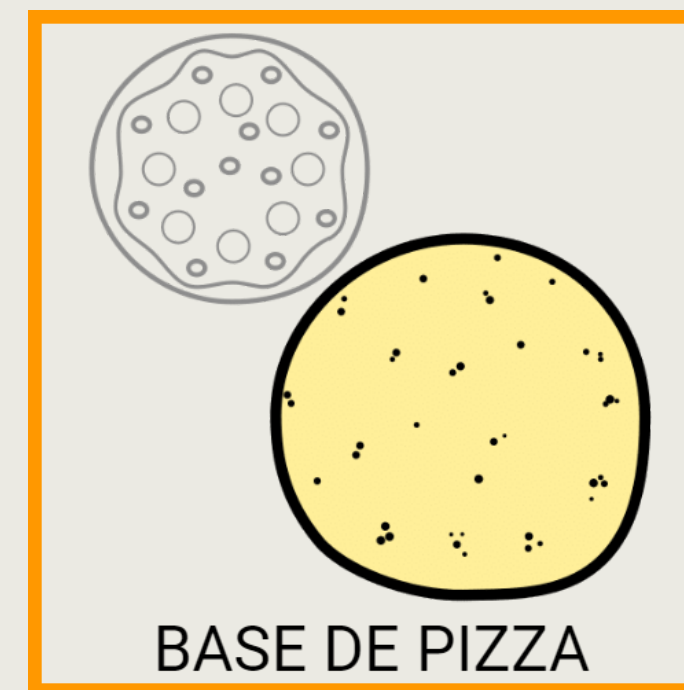
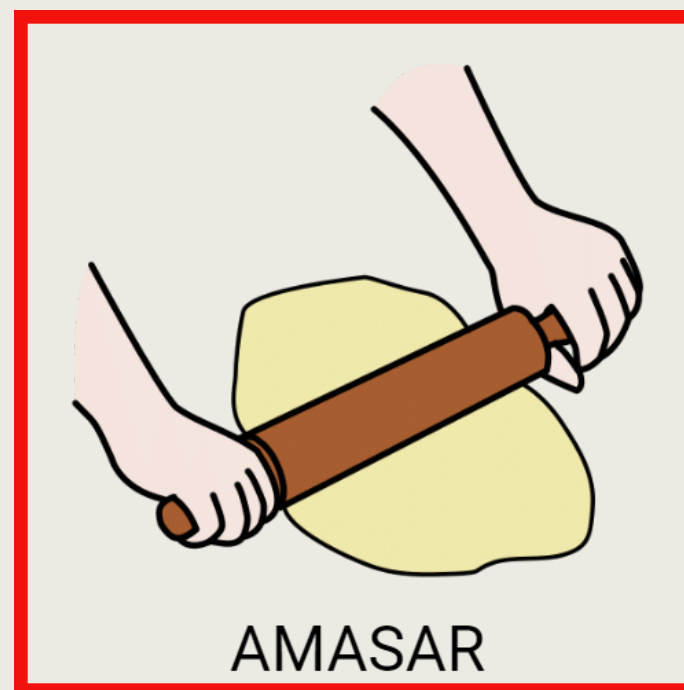


**MEZCLAR TODOS LOS INGREDIENTES HASTA QUE QUEDE UNA MASA.**





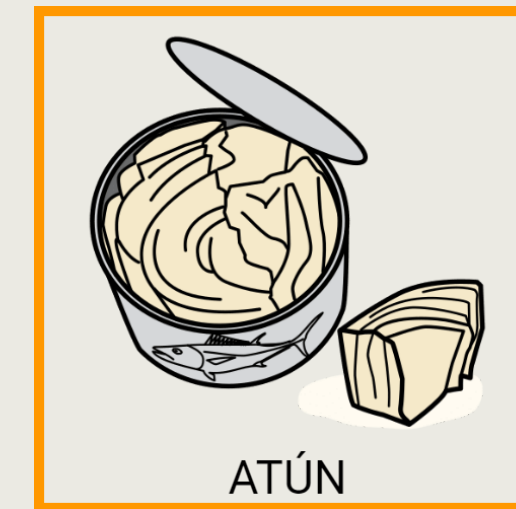
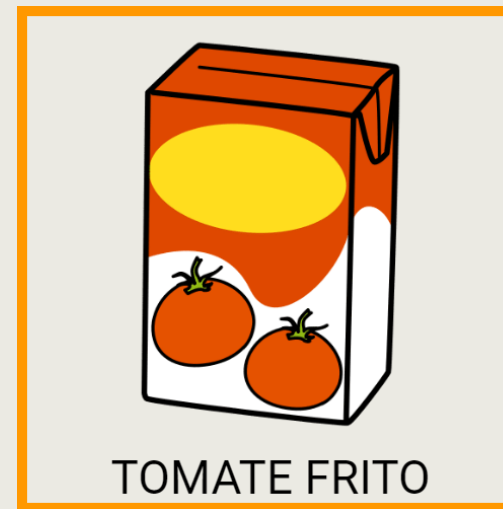
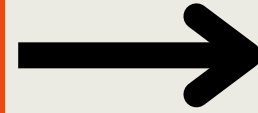
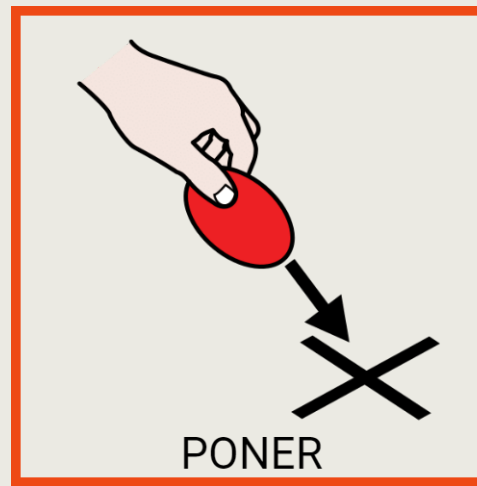
5



**EXTENDER EN LA MESA LA MASA CON LA AYUDA DE UN RODILLO.**



6

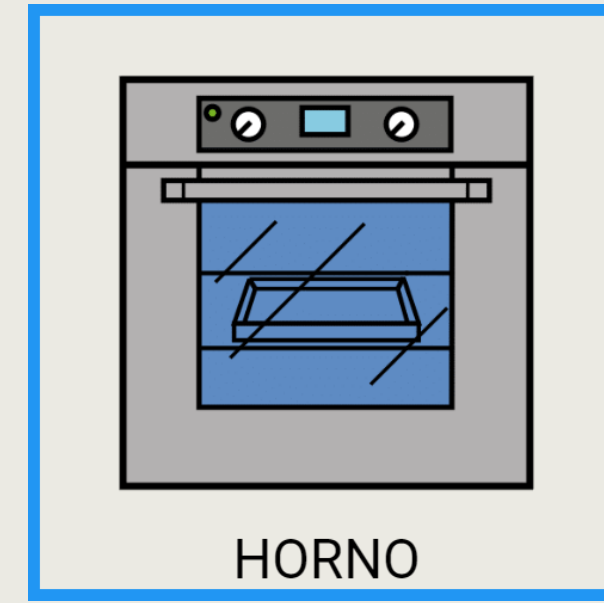
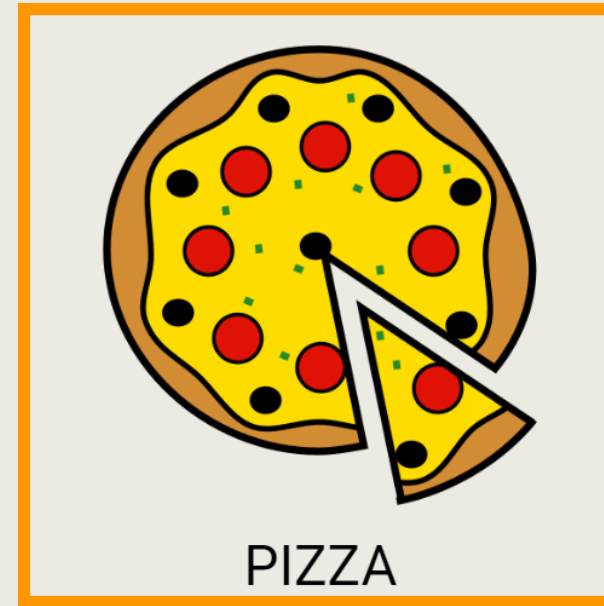
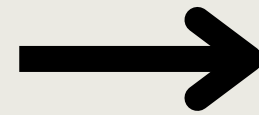
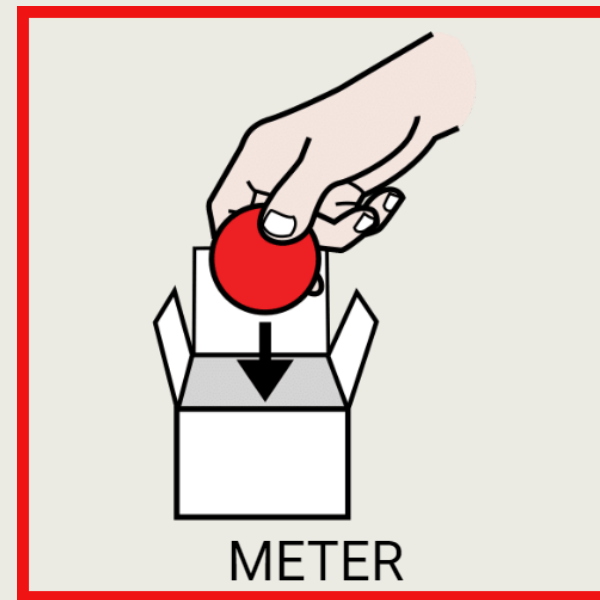


**PONER ENCIMA TOMATE, PAVO, ATÚN Y QUESO.**



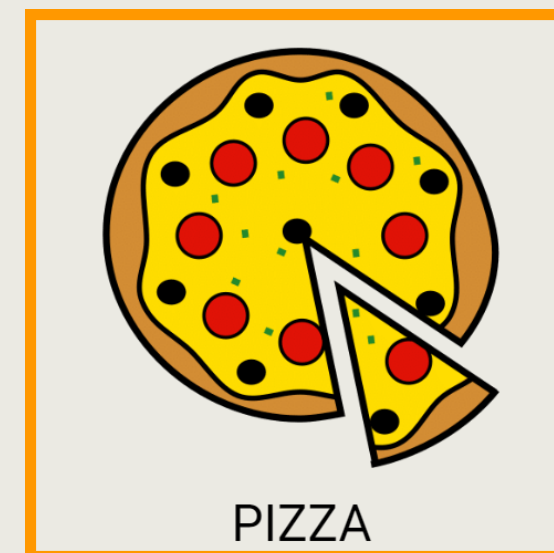
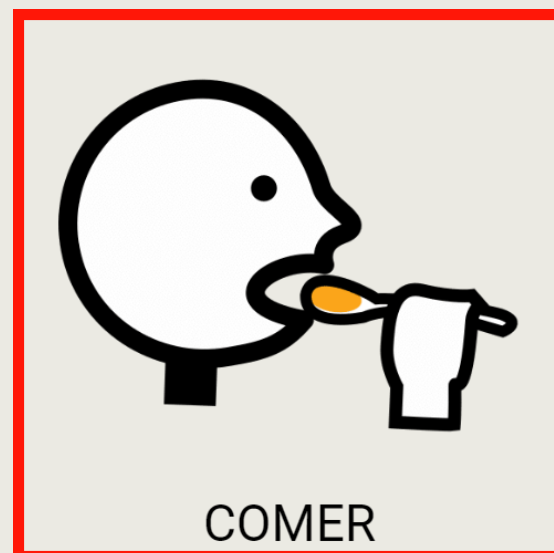


7



**METER LA PIZZA AL HORNO 25 MINUTOS A 225°.**





# COMER LA PIZZA

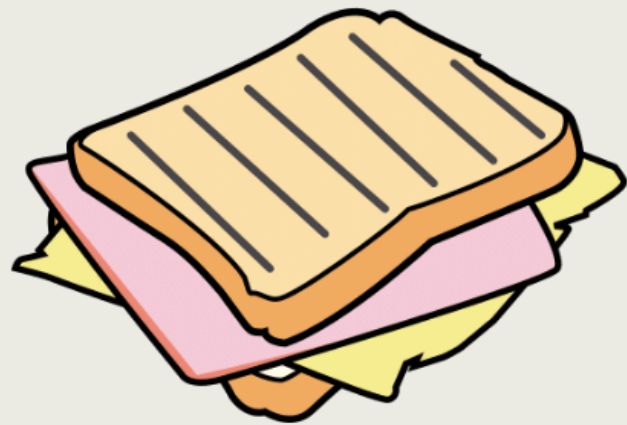




# PREGUNTAS



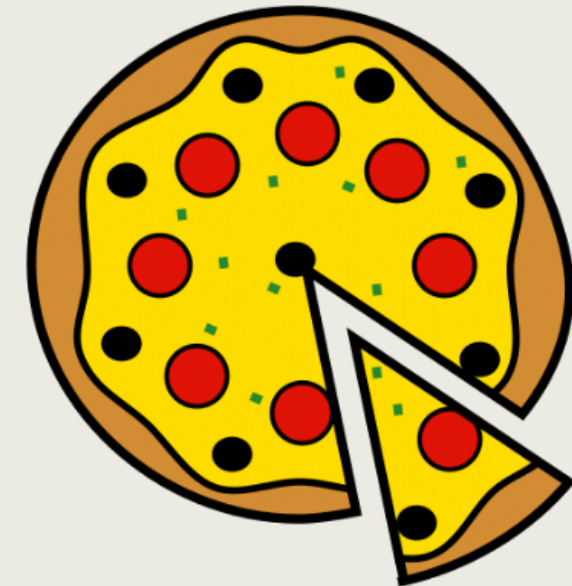
# ¿ QUÉ VAMOS A HACER ?



SÁNDWICH



YOGUR



PIZZA



# ¿ QUÉ VAMOS A USAR ?

