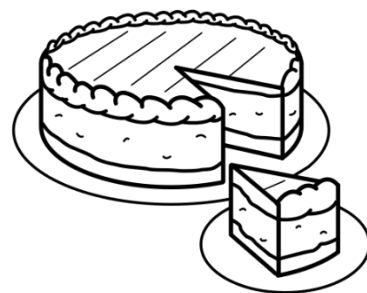


RECETA



TARTA DE QUESO

6 HUEVOS

500 g QUESO CREMA TIPO PHILADELPHIA

250 g QUESO MASCARPONE

250 g NATA PARA MONTAR 35% MATERIA GRASA

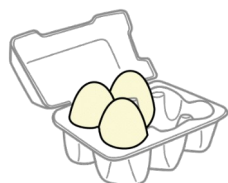
180 g DE ÁZUCAR

1 CUCHARA DE POSTRE COLMADA DE HARINA DE MAÍZ

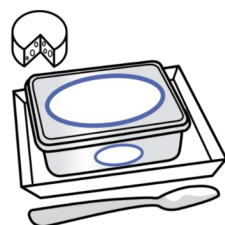
HORNO 180°C 40 MINUTOS



INGREDIENTES



6 HUEVOS



2 CREMA DE QUESO



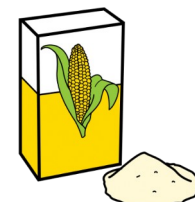
1 QUESO MASCARPONE



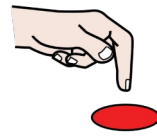
1 NATA PARA MONTAR



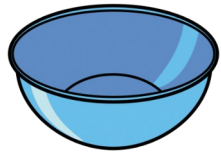
AZÚCAR



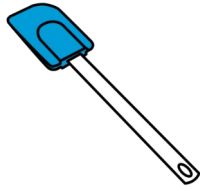
MAICENA



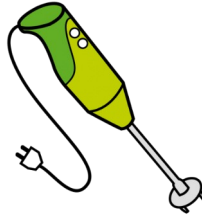
NECESITAMOS



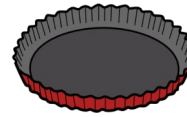
BOL



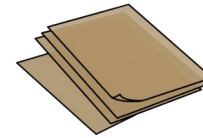
LENGUA DE GATO



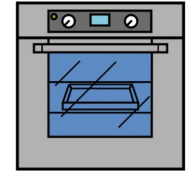
BATIDORA



MOLDE



PAPEL DE HORNO



HORNO

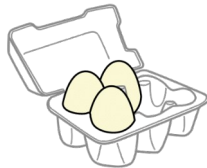
PREPARACIÓN



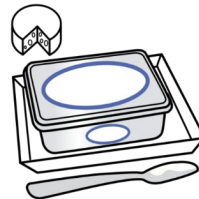
BATIR



BOL



6 HUEVOS



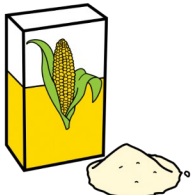
2 CREMA DE QUESO



1 NATA PARA MONTAR



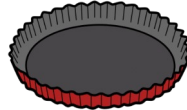
1 QUESO MASCARPONE



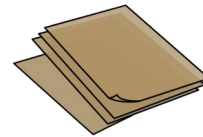
MAICENA



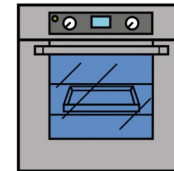
AZÚCAR



MOLDE



PAPEL DE HORNO



HORNO