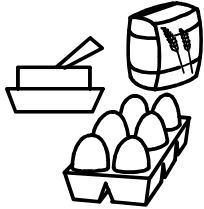


crêpes



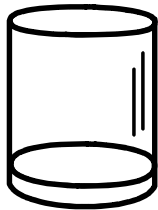
Ingredienti :



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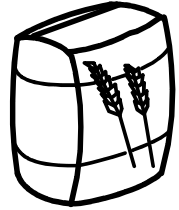
bicchieri



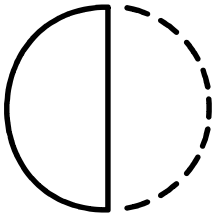
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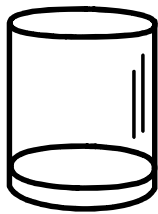
farina



mezzo



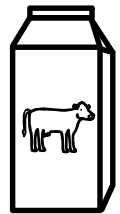
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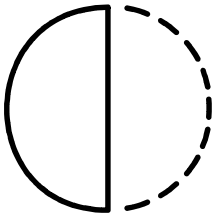
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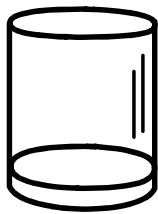
latte



mezzo



bicchiere



di



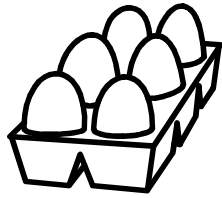
acqua



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pizzico



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sale



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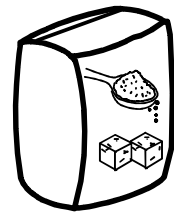
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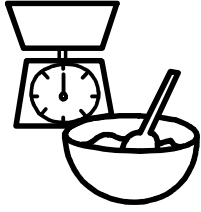
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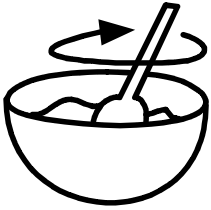
zucchero



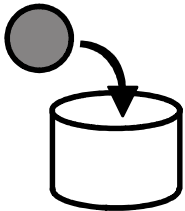
Preparazione :



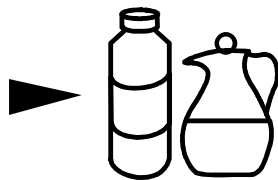
Mescolare ,



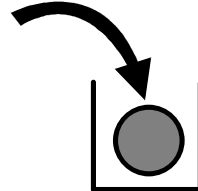
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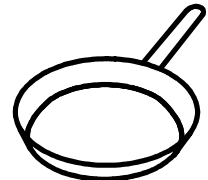
l'olio



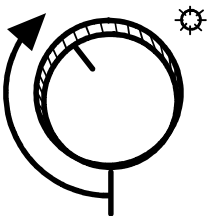
nella



padella,



accendere



il

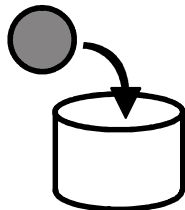


fuoco



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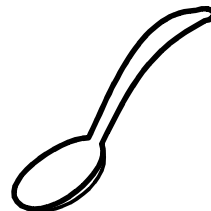
Mettere



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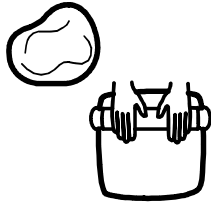
cucchiaino



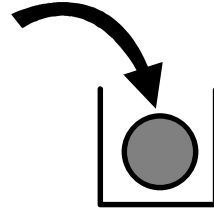
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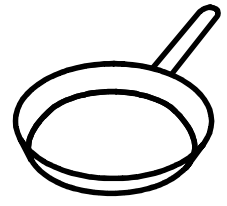
impasto



nella



padella.



Quando



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crepes



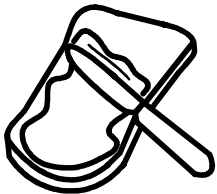
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pronta



spalmare



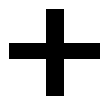
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marmellata



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