



## LA SUCE DE LA NOUA



S'epaomer

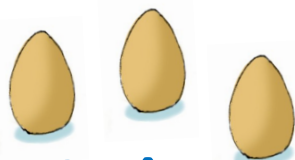


# Le cai



120g de  
filou

90g de  
sucr menu



3 eûs



Le  
chicolat



Vermicès de  
couleure

# Orcieûs e afutiaos



batouere



orcieû

qhulier



Parcha  
de fou



essuâ



balance



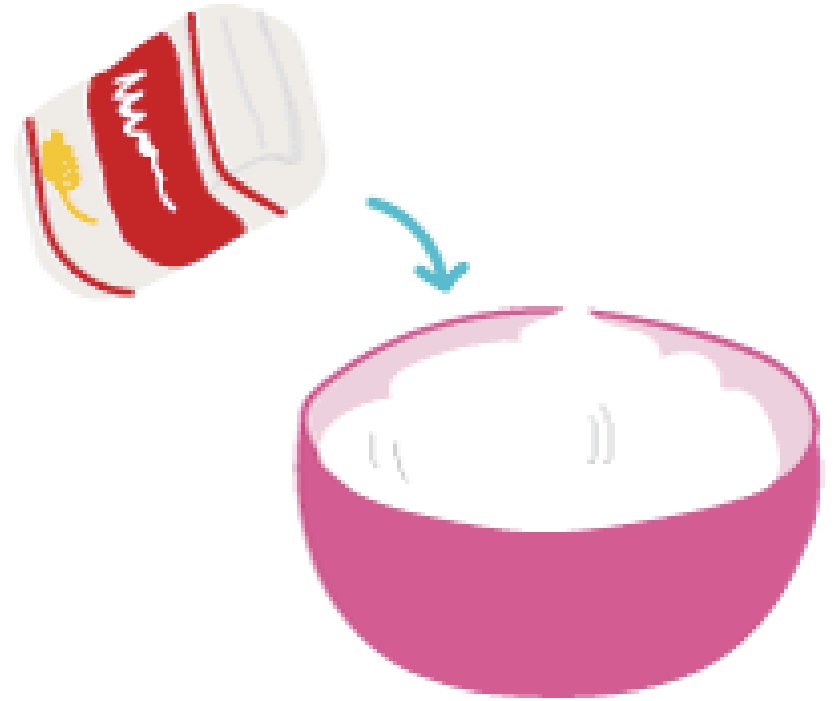
pllaqe

Coti les eûs

Bacer o la batouere



Gater la flou den la meleya-la.



Mucer la flou a la douce en levant un petit la meleya.

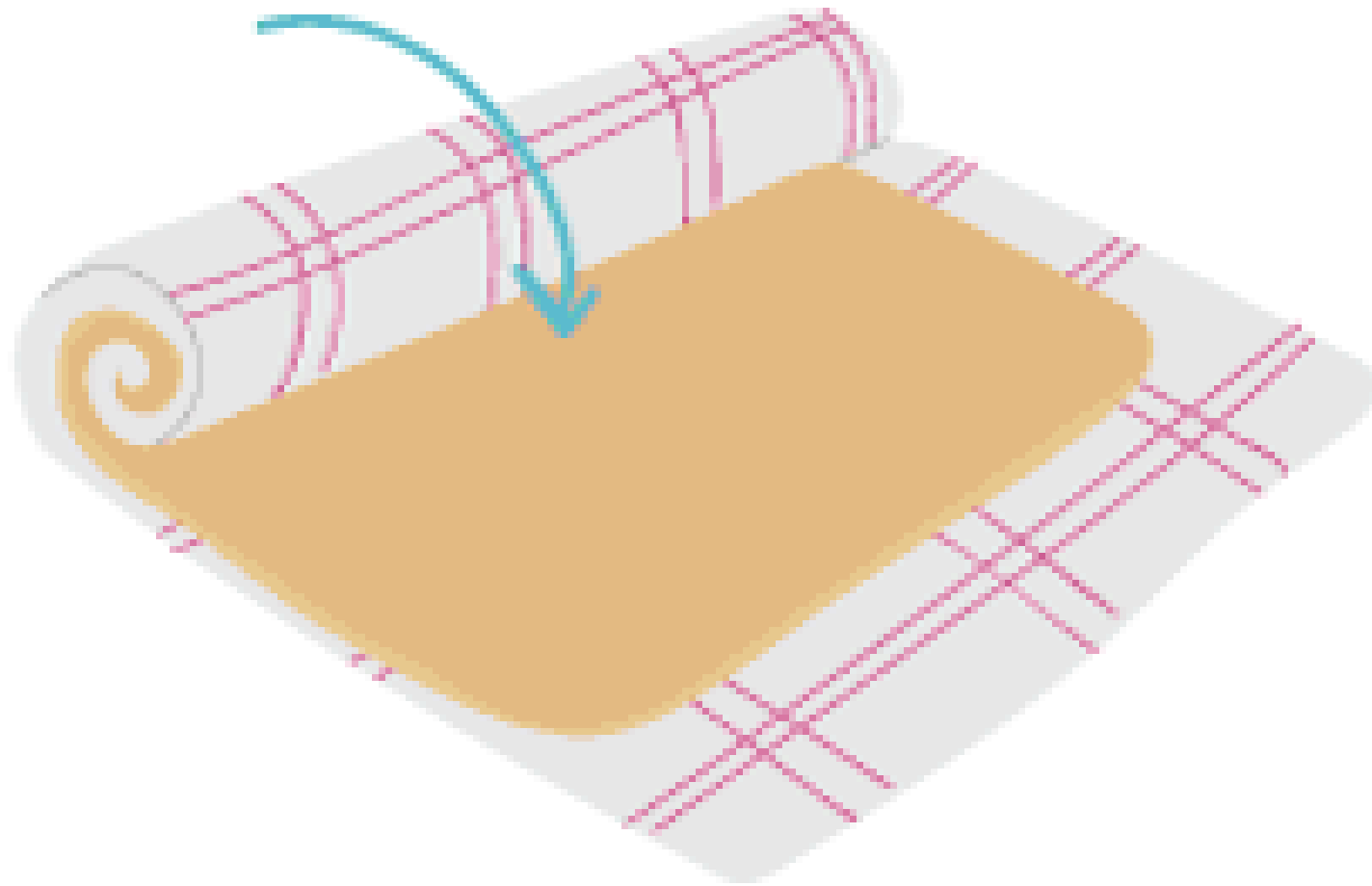
Evailer la p<sup>â</sup>te su la pllaqe





Thermostat 6 (180°)

Cuisson 10 min



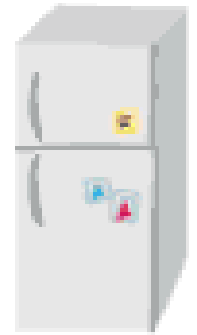
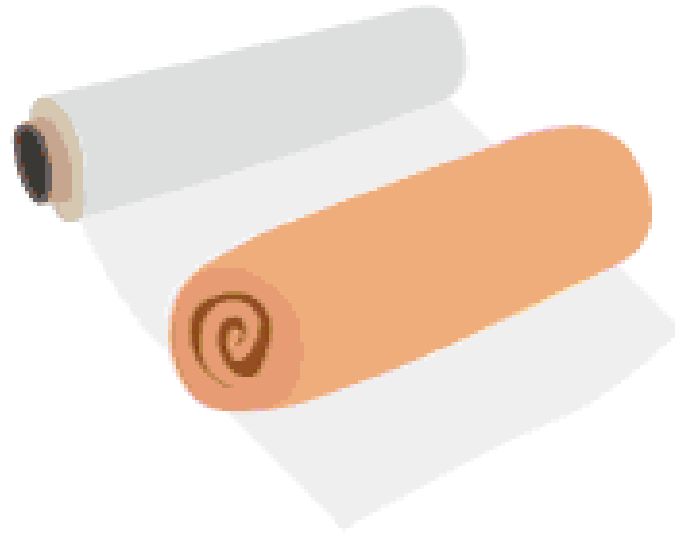
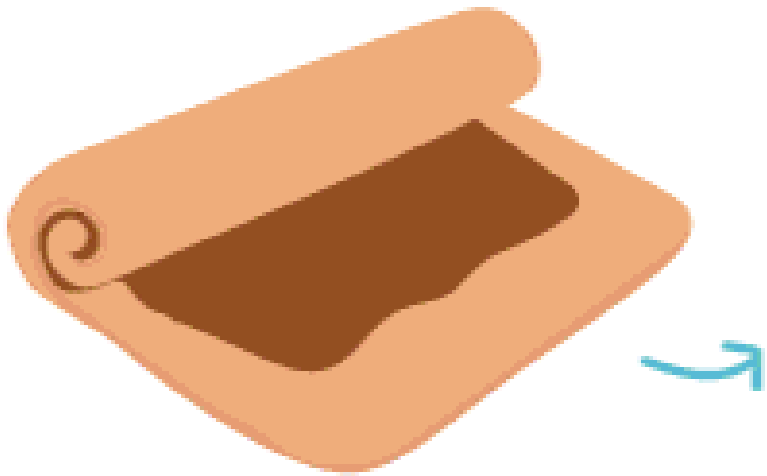
De l'iao e du sucr su l'essûa.  
Mézë c'ët de roler le gatè.



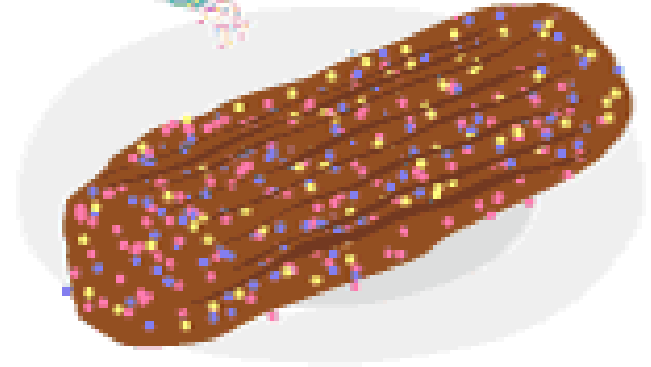
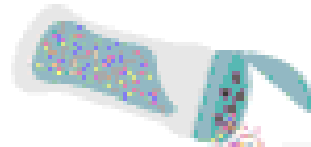
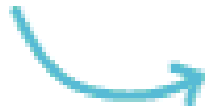
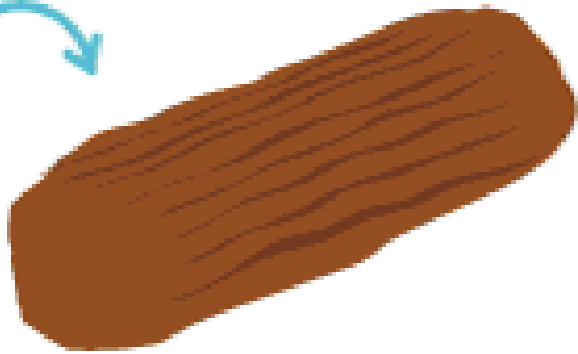
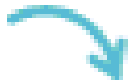


EVAILLER LE CHICOLAT

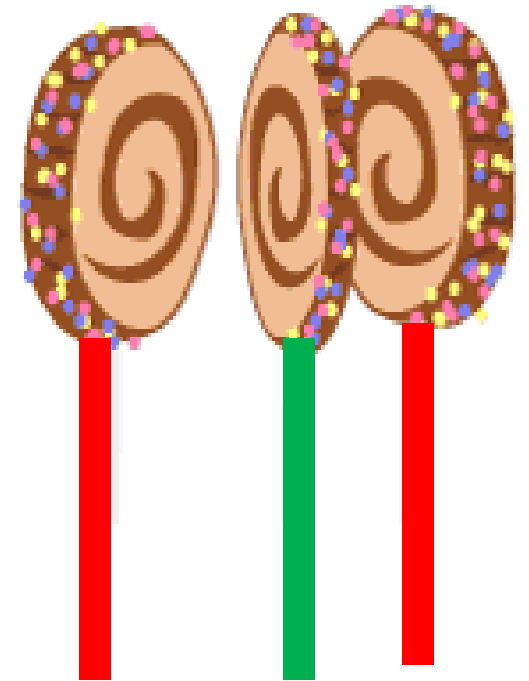
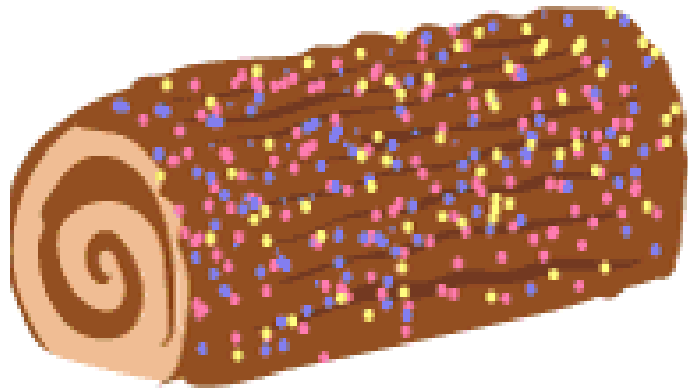
Roler d'ertour



La referdissouere



Ceûper [ceuwpeu]



pirlipipet