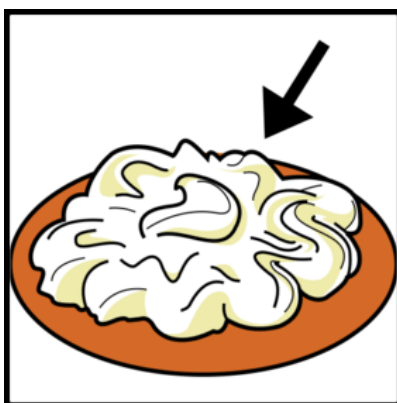
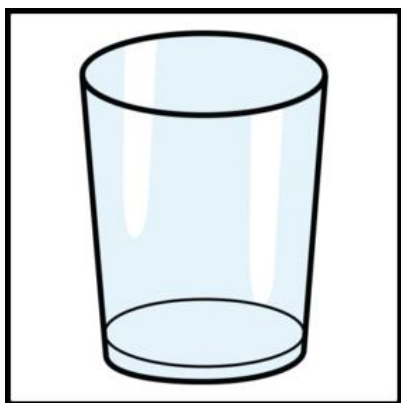
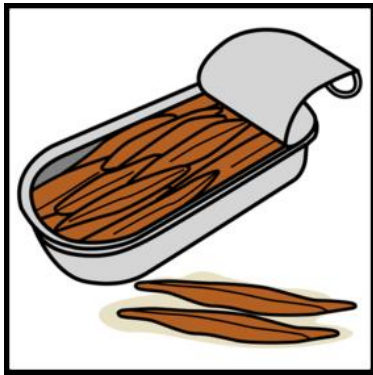


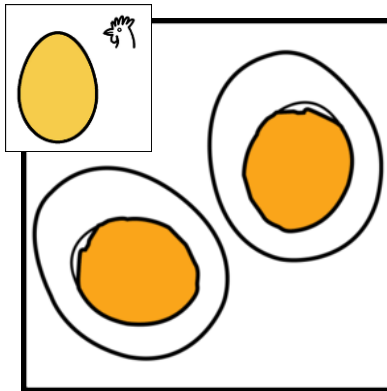
## CHUPITO DE MOUSSE DE PIQUILLO



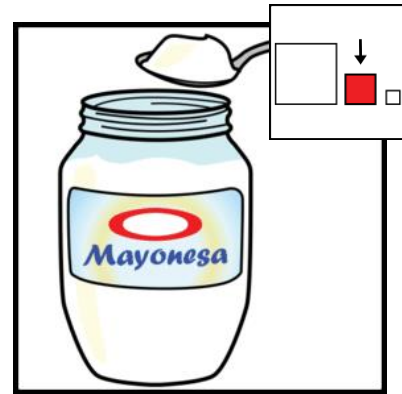
## INGREDIENTES



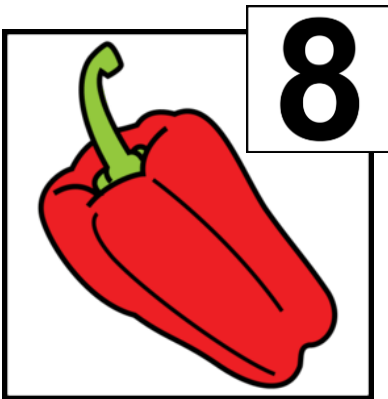
1 LATA DE  
ANTXOAS



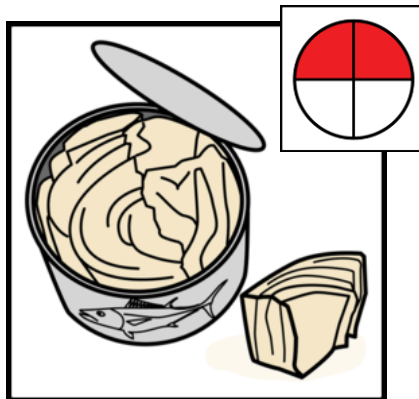
1 HUEVO COCIDO



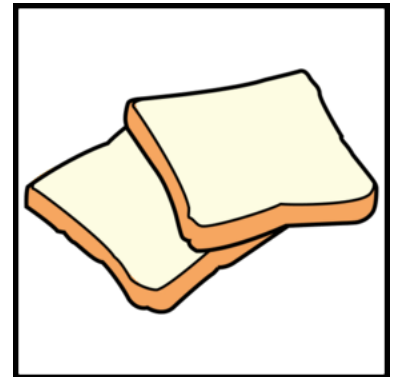
1 BOTE DE  
MAYONESA



8 PIMIENTOS DEL  
PIQUILLO

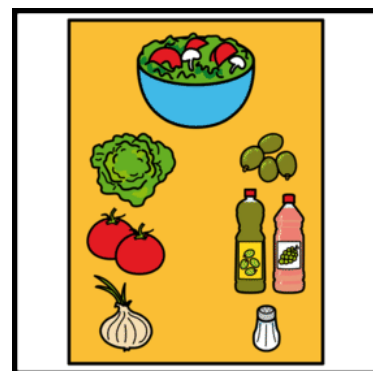
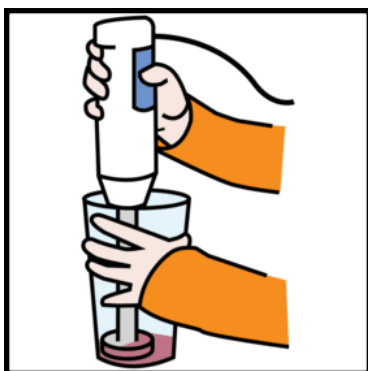
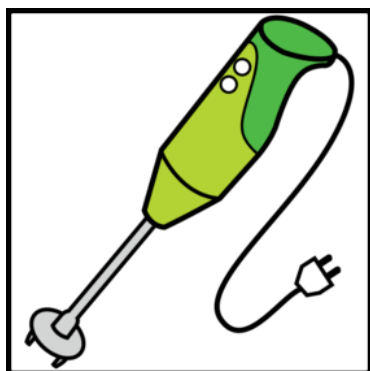


½ LATA DE ATÚN

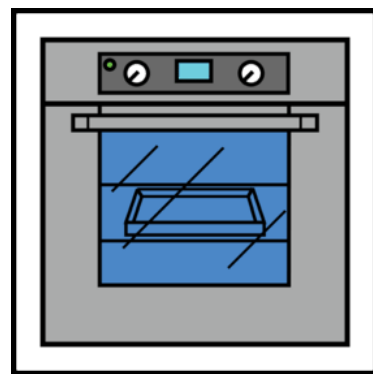
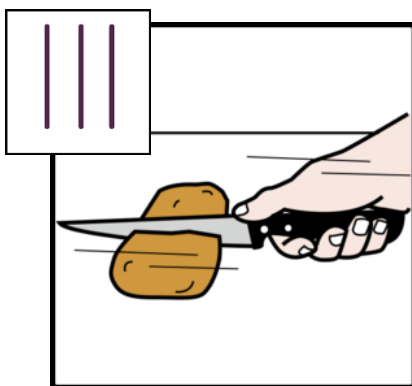
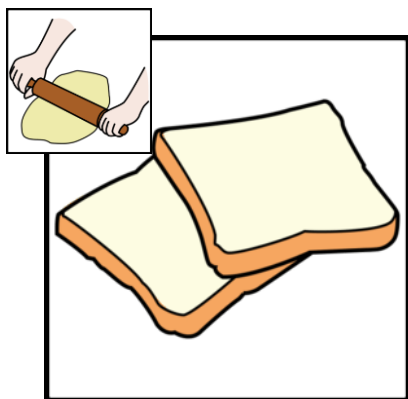


PAN BIMBO

## ELABORACIÓN

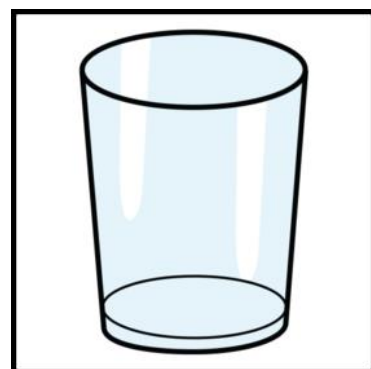
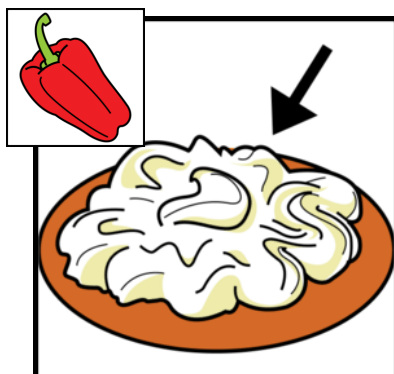
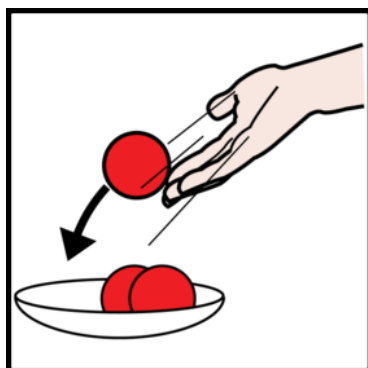


**BATIMOS TODOS LOS INGREDIENTES CON LA BATIDORA**

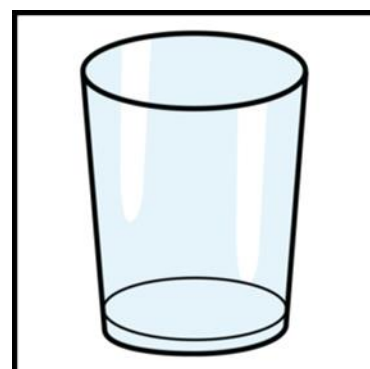
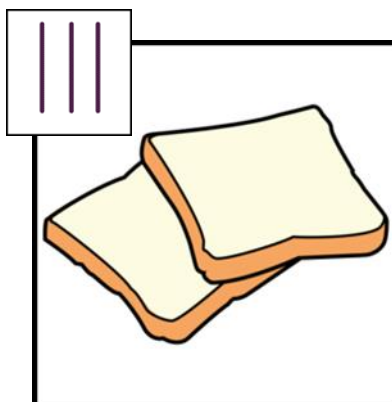
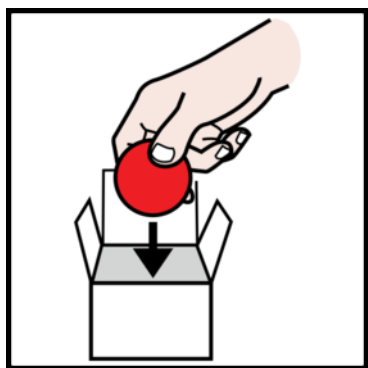


**APLASTAMOS EL PAN CON UN RODILLO, CORTAMOS EN TIRAS Y HORNEAMOS**

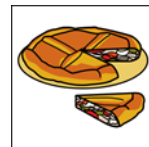
## ELABORACIÓN



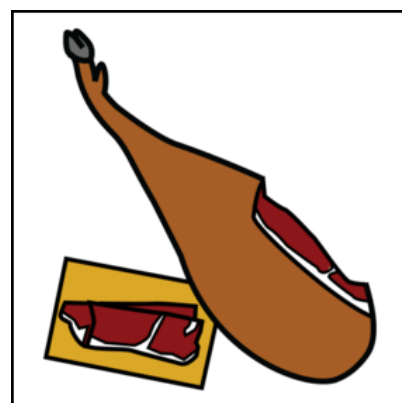
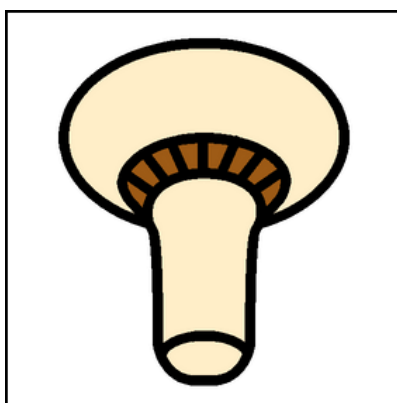
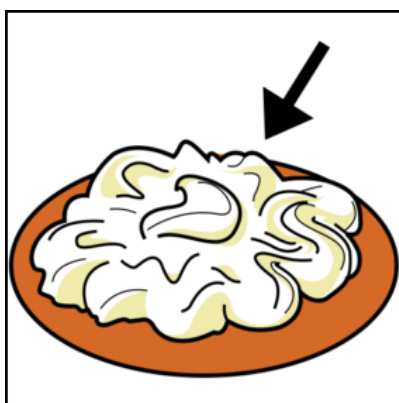
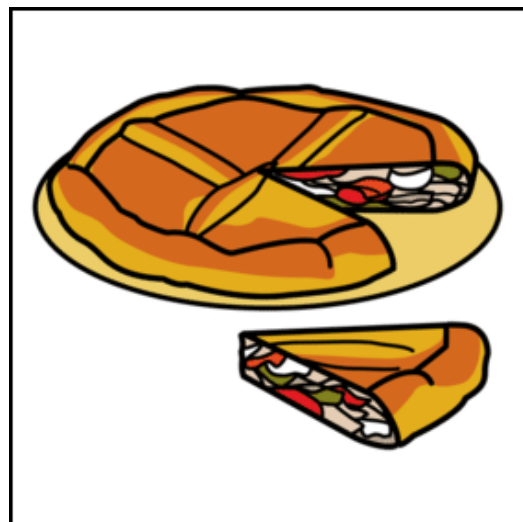
SERVIMOS LA MOUSSE DE PIQUILLO EN VASITOS



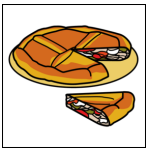
COLOCAMOS LAS TIRAS DE PAN TOSTADO EN LOS VASITOS



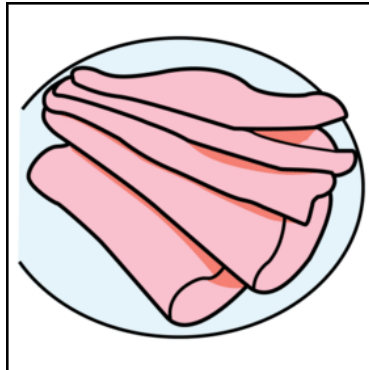
## EMPANADA DE CREMA DE CHAMPIÑÓN Y JAMÓN



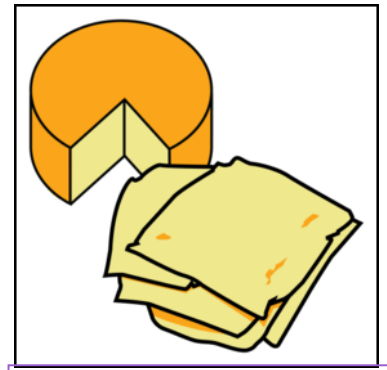
## INGREDIENTES



**2 LÁMINAS DE  
HOJALDRE**



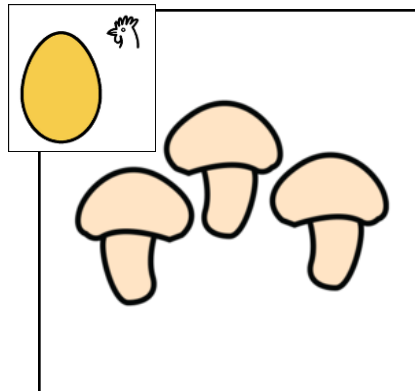
**JAMÓN YORK EN  
LONCHAS**



**TRANCHETTES**



**TACOS DE JAMON  
SERRANO**

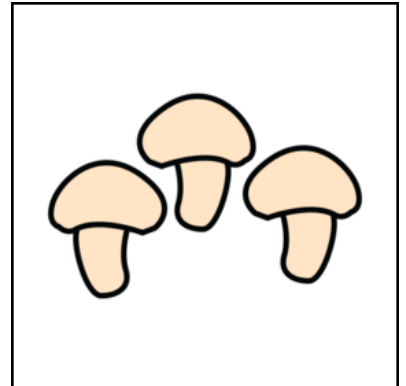
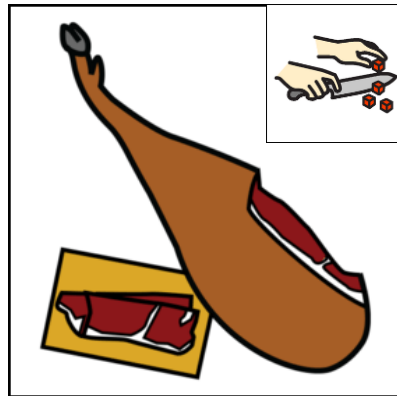
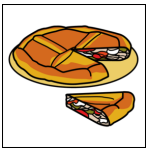


**UN HUEVO Y 250 gr.  
CHAMPIÑONES**

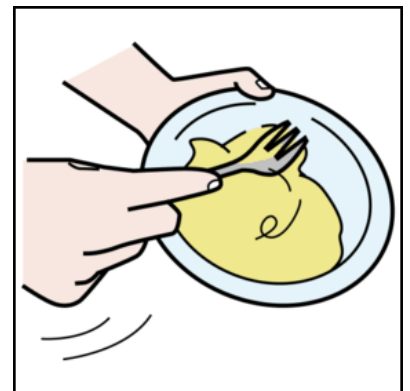
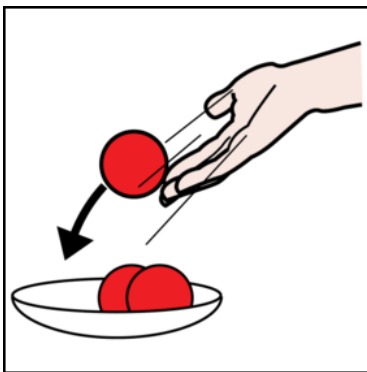


**NATA LÍQUIDA**

## ELABORACIÓN

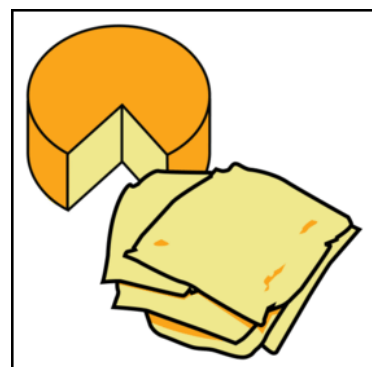
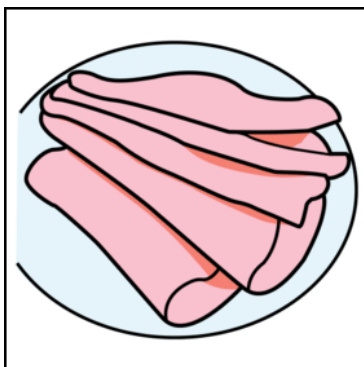
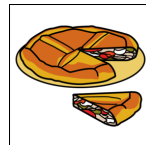


### FREÍMOS TAQUITOS DE JAMÓN Y CHAMPIÑONES

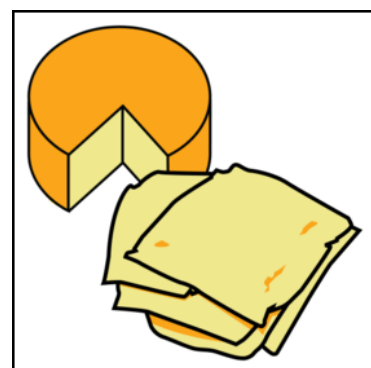
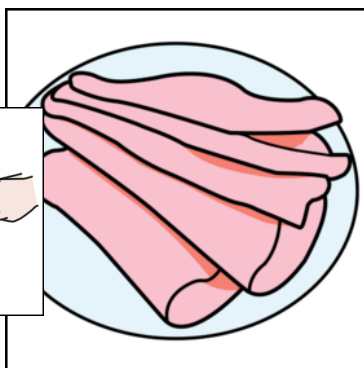
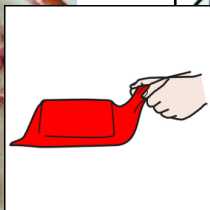


### DESPUÉS ECHAMOS LA NATA Y BATIMOS BIEN

## ELABORACIÓN



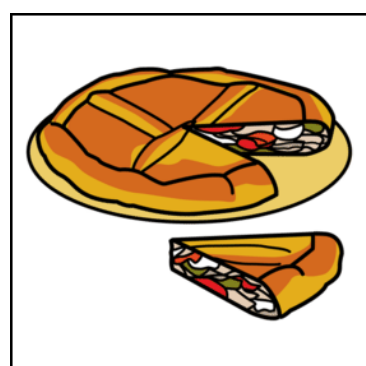
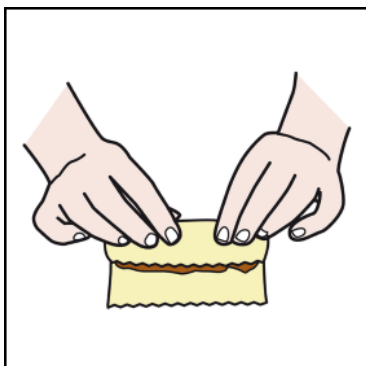
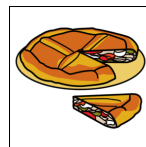
**PONEMOS UNA PLANCHA DE HOJALDRE Y CUBRIMOS CON JAMÓN YORK Y QUESO**



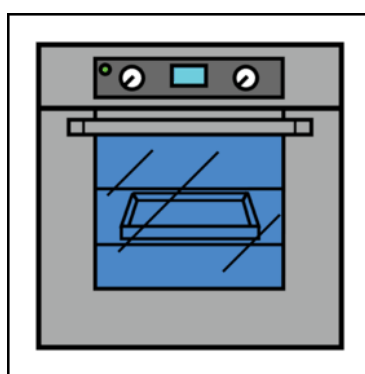
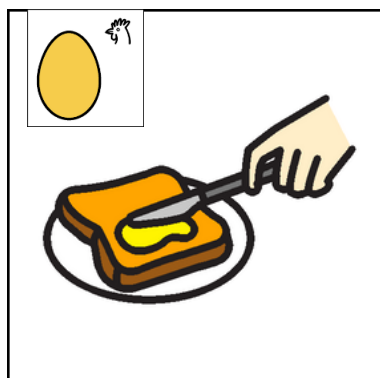
**ECHAMOS LA CREMA DE CHAMPIÑONES Y CUBRIMOS DE NUEVO CON JAMÓN YORK Y QUESO**



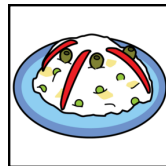
## ELABORACIÓN



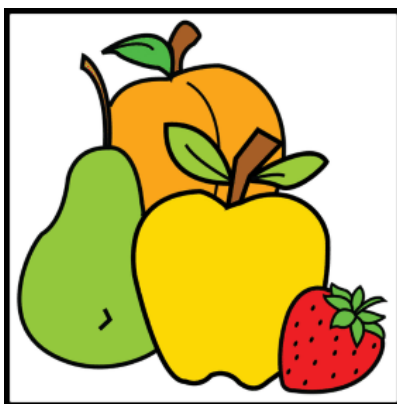
**TAPAMOS CON LA OTRA LÁMINA DE HOJALDRE Y CERRAMOS CON LOS DEDOS COMO UNA EMPANADILLA**



**UNTAMOS CON HUEVO Y HORNEAMOS 20 MINUTOS A 180°**

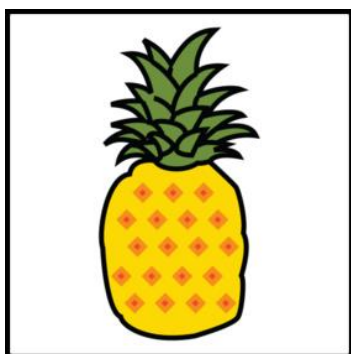
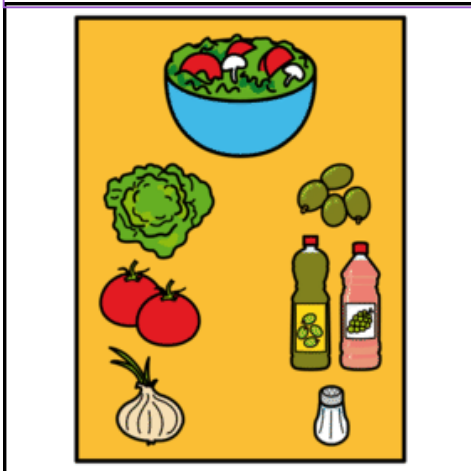


## ENSALADILLA DE FRUTAS Y MARISCO

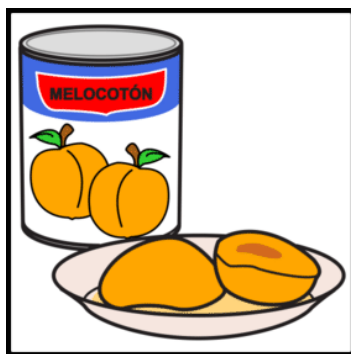




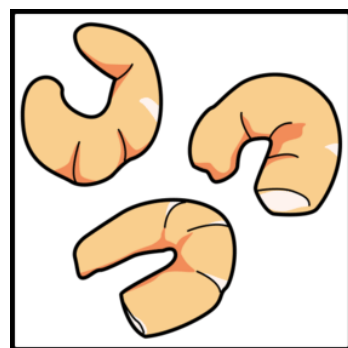
## INGREDIENTES



PIÑA



MELOCOTÓN EN  
ALMÍBAR



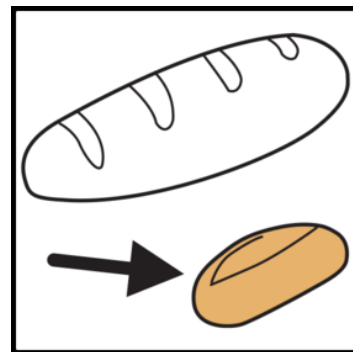
GAMBAS COCIDAS



PALITOS DE  
TXAKA

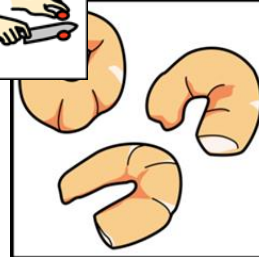
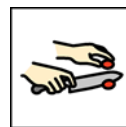
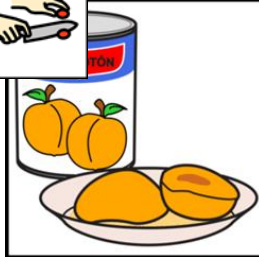
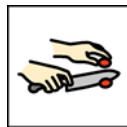
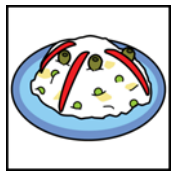


SALSA ROSA

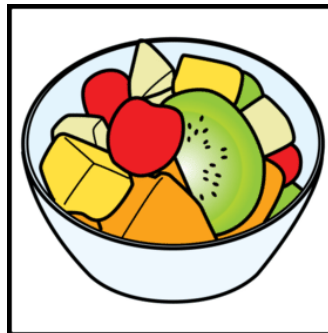


PALITOS DE PAN

## ELABORACIÓN

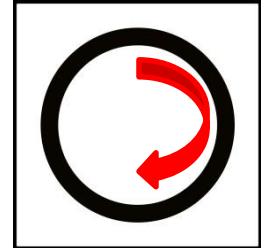
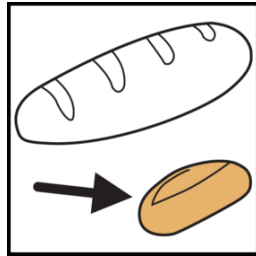
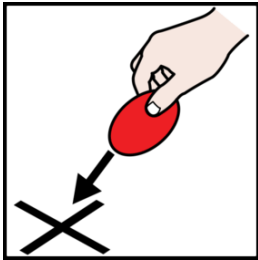


## TROCEAR LOS INGREDIENTES

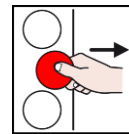
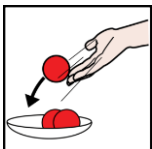


## MEZCLAR LOS INGREDIENTES CON LA SALSA ROSA

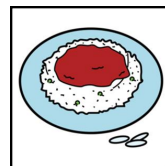
## ELABORACIÓN



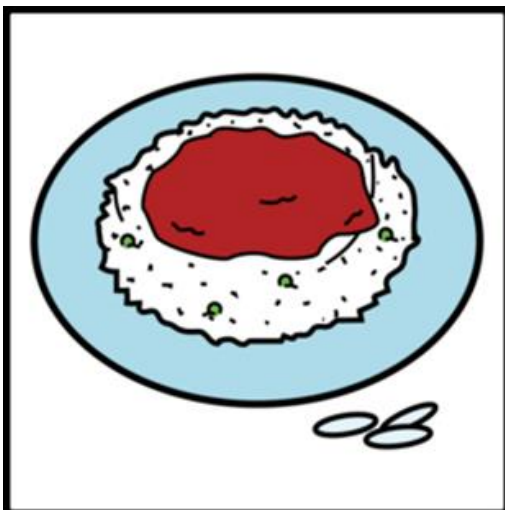
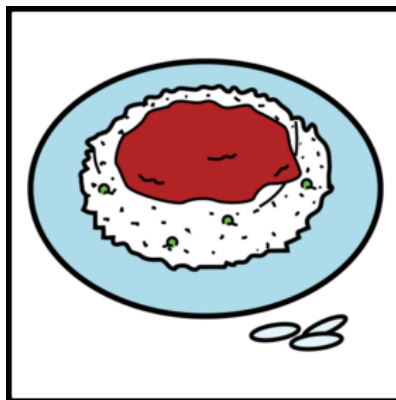
PONER LOS PALITOS DE PAN POR DENTRO DEL ARO



RELLENAR EL ARO CON LA ENSALIDILLA Y RETIRAR EL ARO



## RISOTTO DE VERDURAS

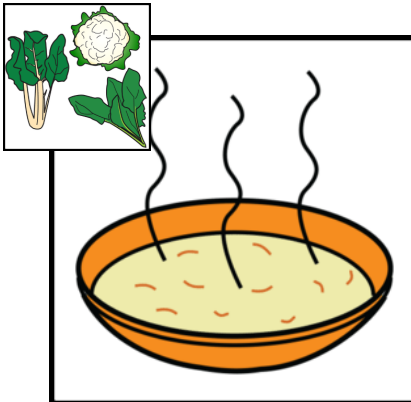




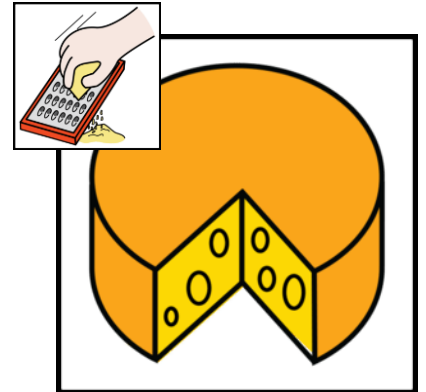
## INGREDIENTES



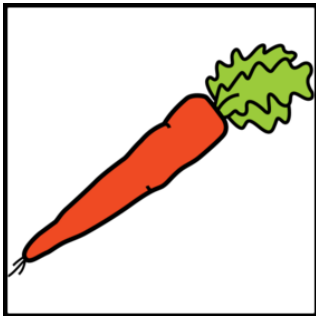
ARROZ TIPO  
BOMBA



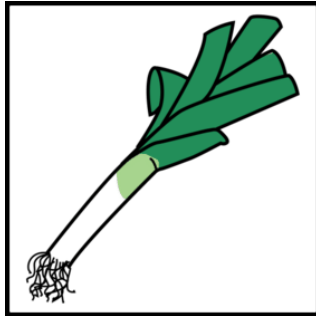
CALDO DE  
VERDURAS



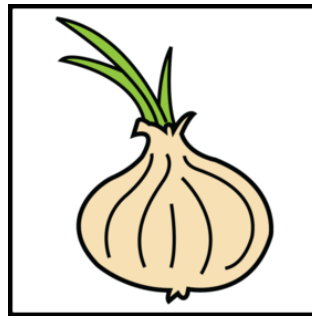
QUESO  
PARMESANO



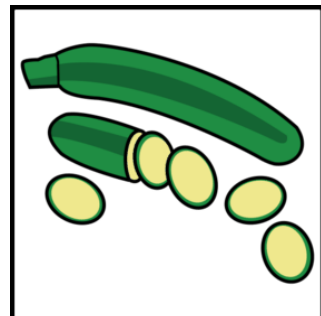
ZANAHORIA



PUERRO

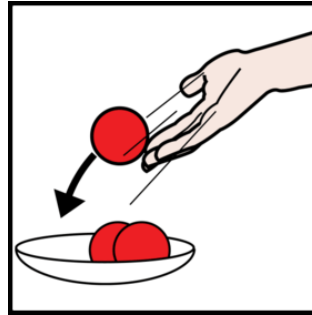
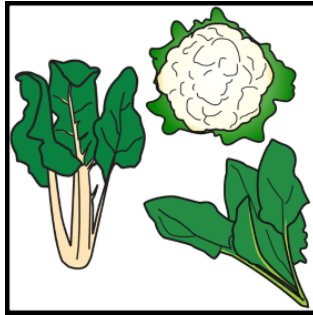
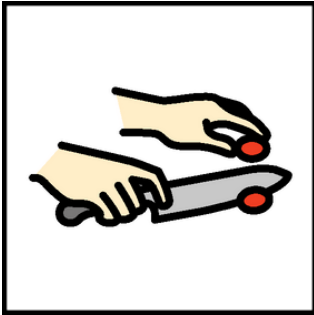


CEBOLLA

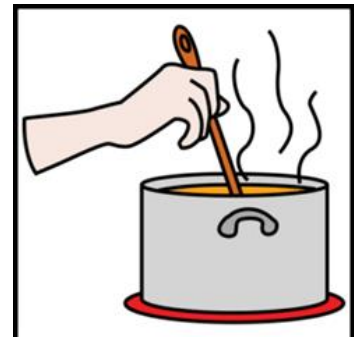
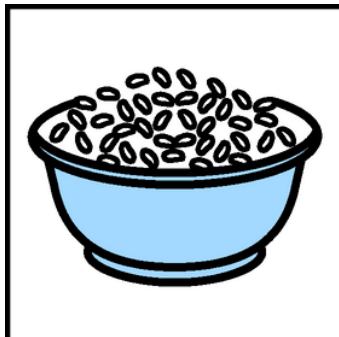
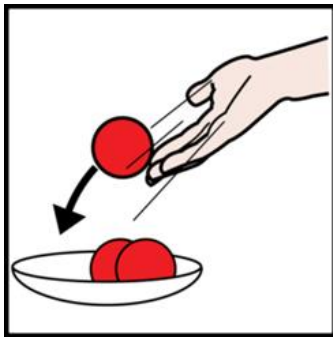


CALABACÍN

## ELABORACIÓN



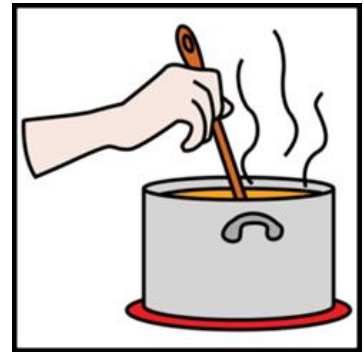
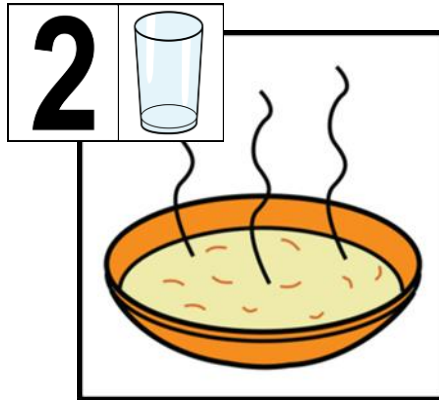
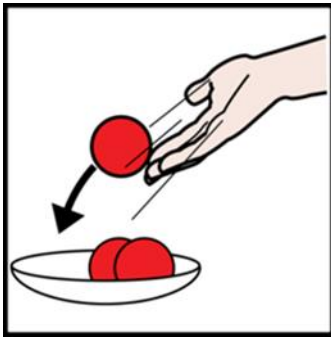
### TROCEAR LAS VERDURAS Y SALTEAR EN LA CAZUELA



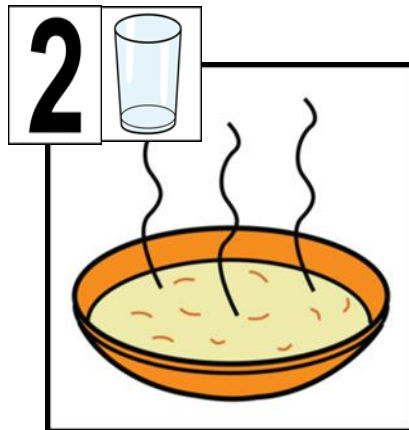
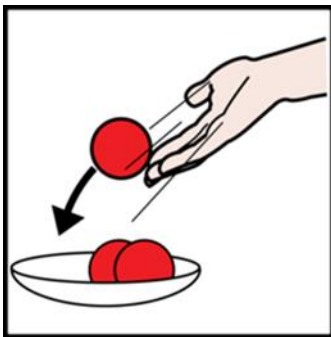
### AÑADIR EL ARROZ Y SOFREIR



## ELABORACIÓN

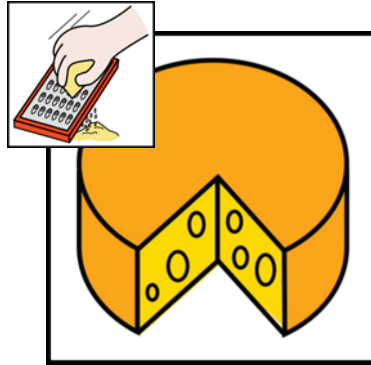
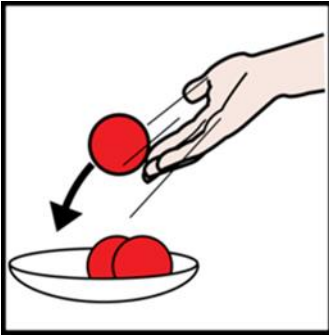


**AÑADIR EL CALDO (2 VASOS) HASTA QUE ABSORBA**

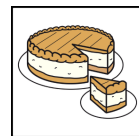


**AÑADIR 2 VASOS DE CALDO MÁS**

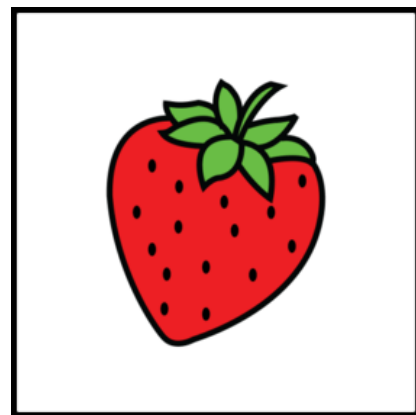
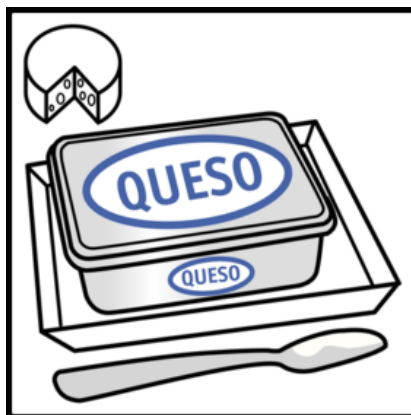
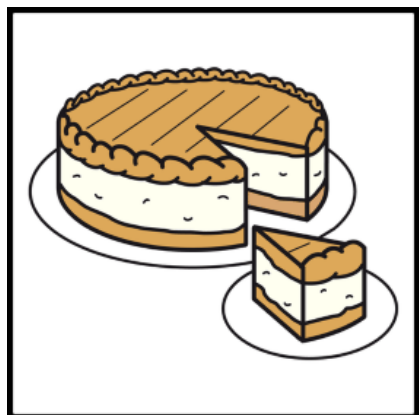
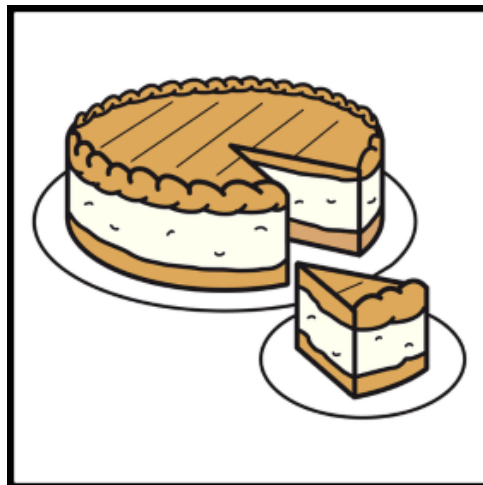
## ELABORACIÓN



**AÑADIMOS EL QUESO RALLADO Y REMOVEMOS**

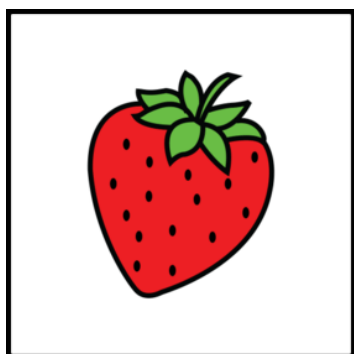
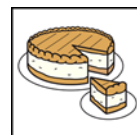
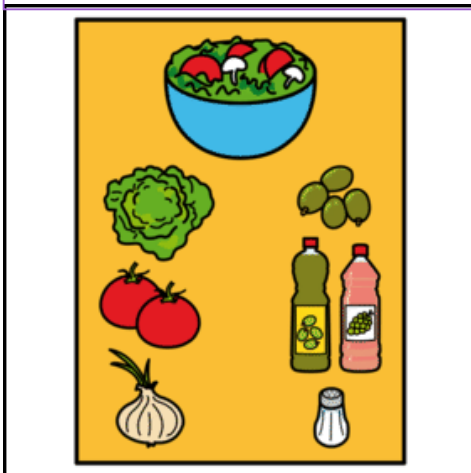


## TARTA DE QUESO Y FRESAS





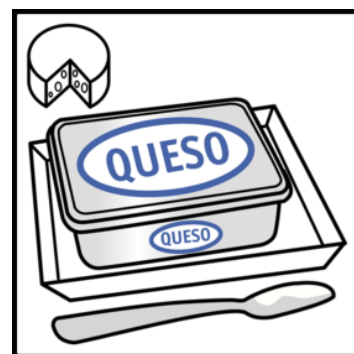
## INGREDIENTES



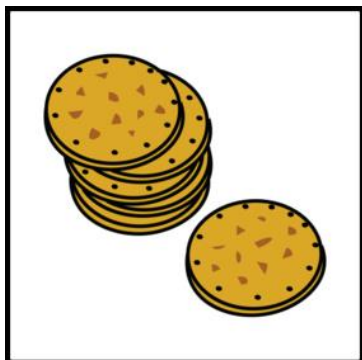
250gr FRESAS



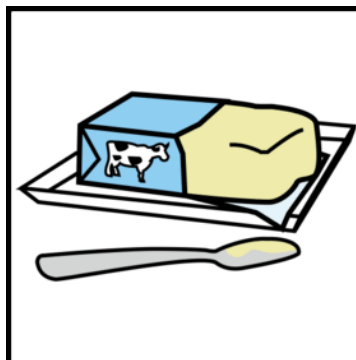
250 ml NATA



250 gr QUESO  
MASCARPONE

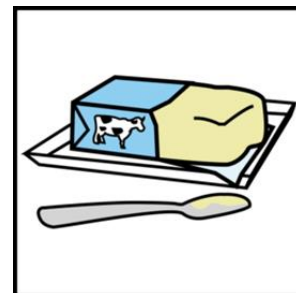
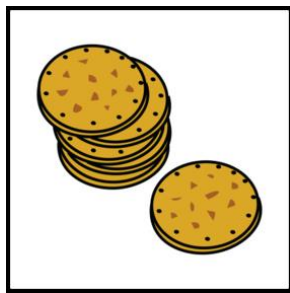
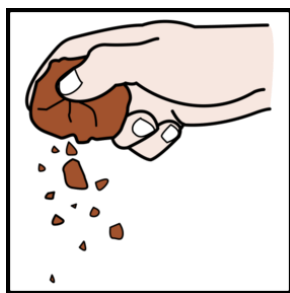
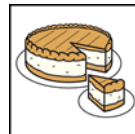


GALLETAS DE  
AVENA

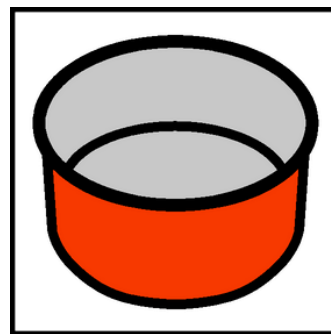
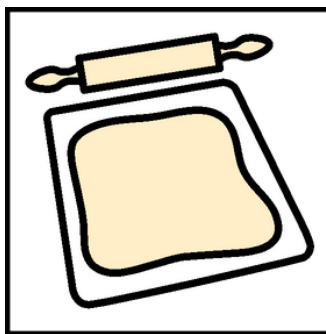
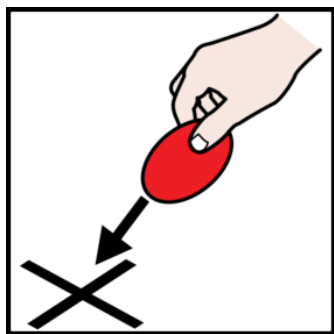


MANTEQUILLA

## ELABORACIÓN

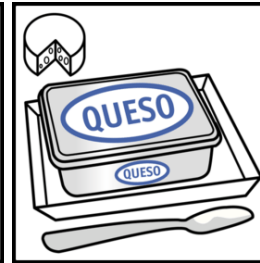
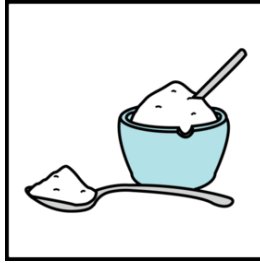
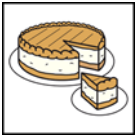


TRITURAMOS LAS GALLETAS Y LAS MEZCLAMOS CON LA MANTEQUILLA

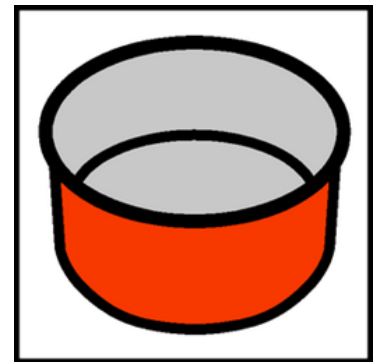
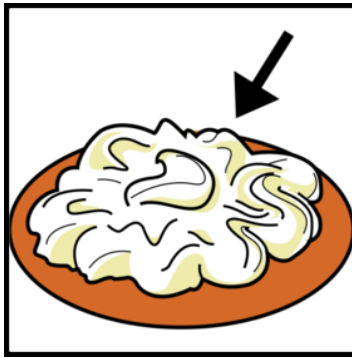
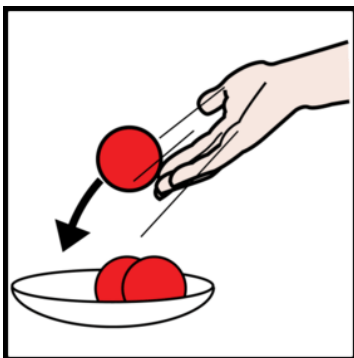


PONEMOS LA MASA EN LA BASE DE LA FUENTE

## ELABORACIÓN

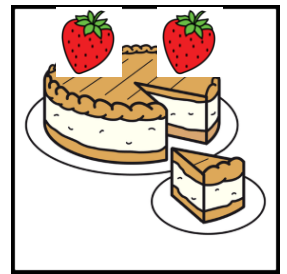
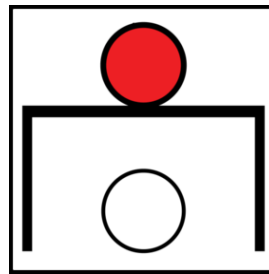
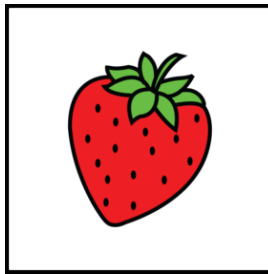
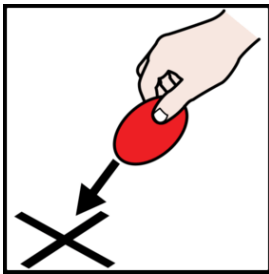
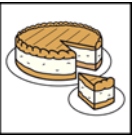


**MONTAMOS LA NATA CON EL AZÚCAR Y MEZCLAMOS CON MASCARPONE**

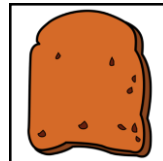


**ECHAMOS LA MEZCLA AL MOLDE**

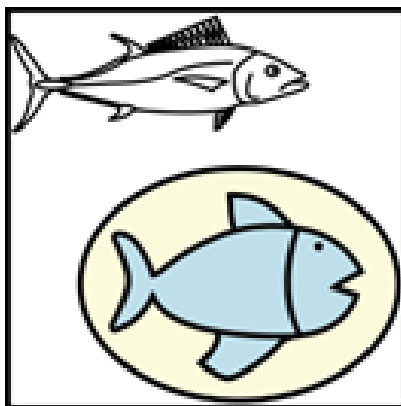
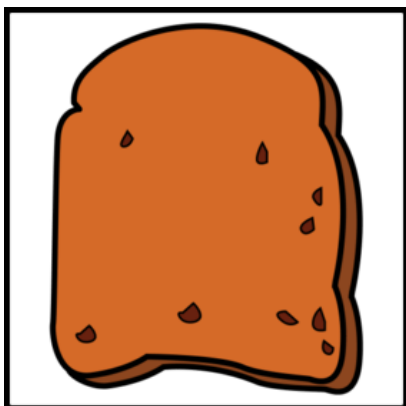
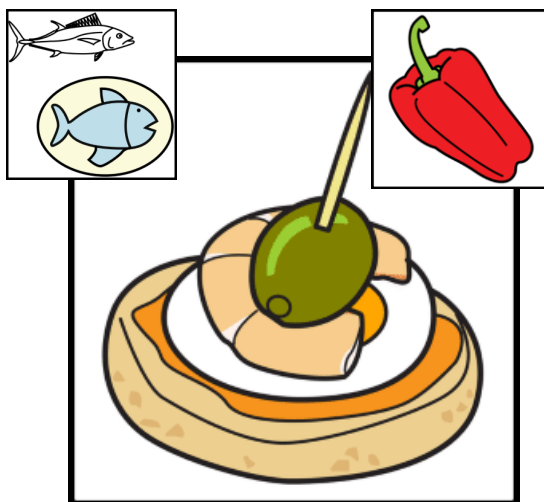
## ELABORACIÓN



## DECORAMOS CON FRESAS

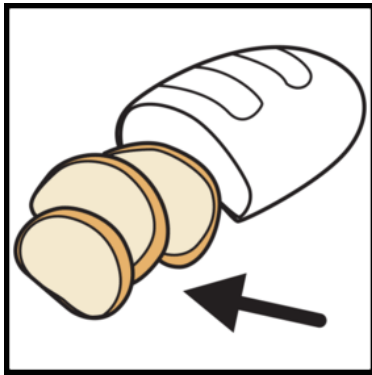
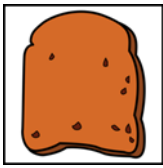


## TOSTA VENTRESCA Y PIQUILLO CARMELIZADO

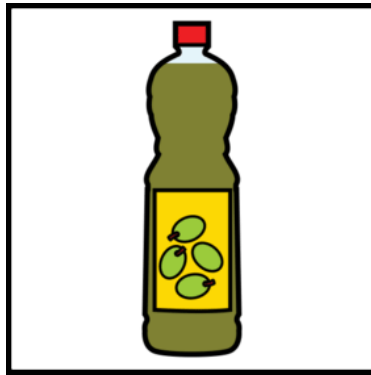




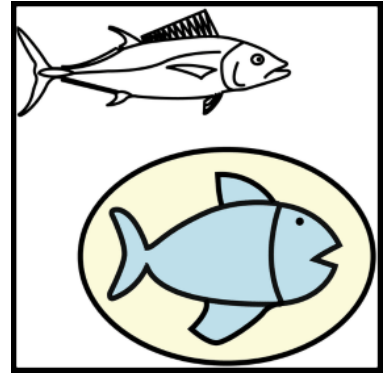
## INGREDIENTES



PAN RÚSTICO



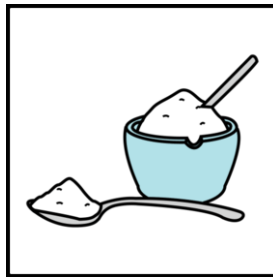
ACEITE DE OLIVA



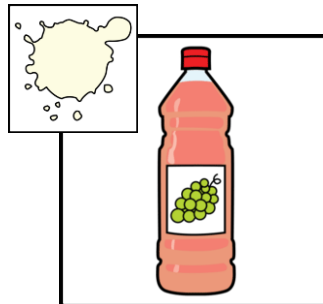
VENTRESCA DE  
ATÚN



PIMIENTOS DEL  
PIQUILLO EN TIRAS



AZÚCAR

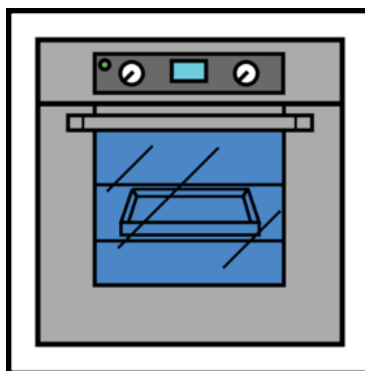
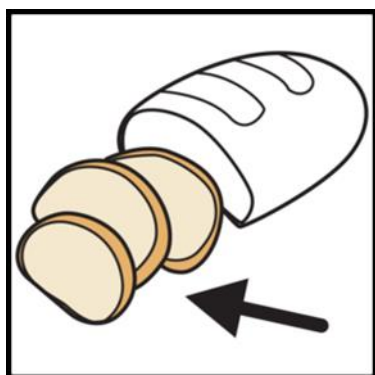
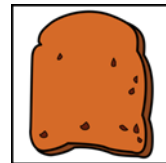


VINAGRE  
BLANCO

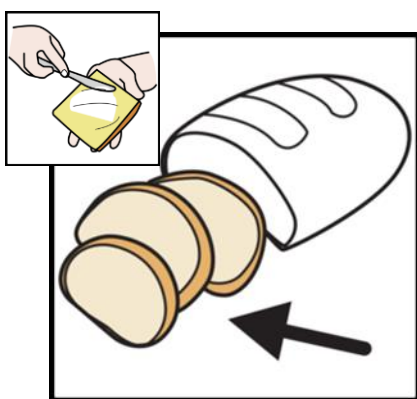


CREMA  
BALSÁMICA

## ELABORACIÓN

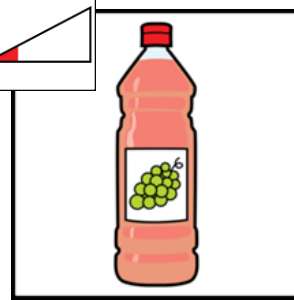
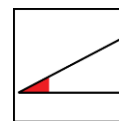
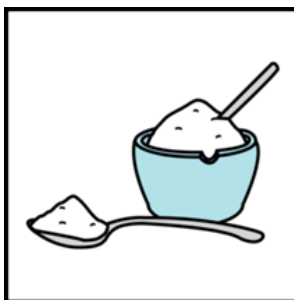
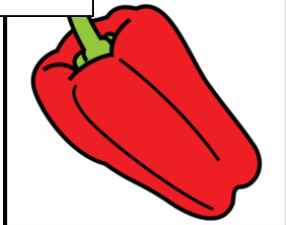
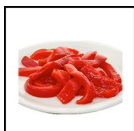
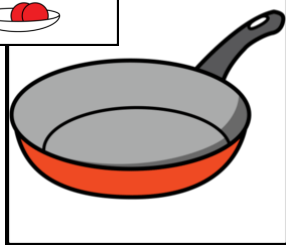
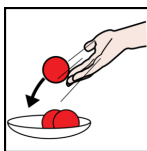
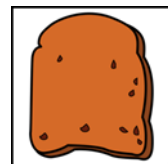


TOSTAMOS EL PAN EL HORNO

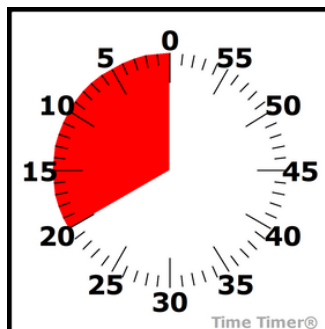


UNTAMOS EL PAN CON ACEITE DE OLIVA

## ELABORACIÓN

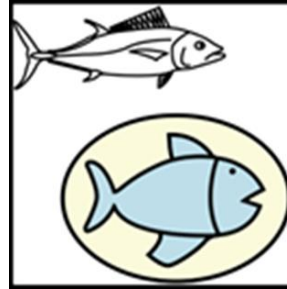
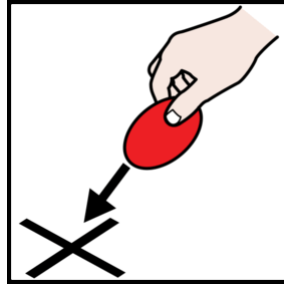
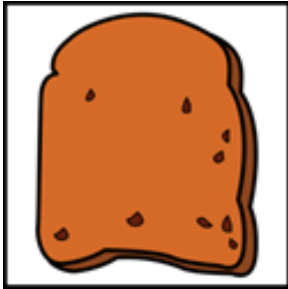
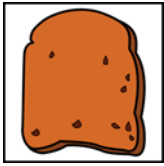


**PONER EN LA SERTÉN LOS PIMIENTOS EN TIRAS CON AZÚCAR Y UN CHORRITO DE VINAGRE**

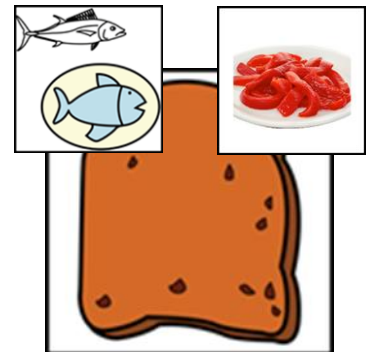
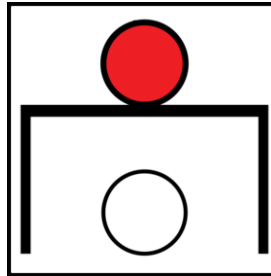
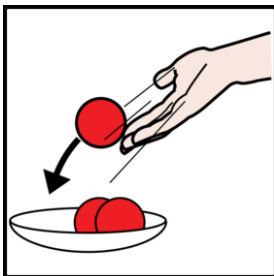


**COCINAR A FUEGO MEDIO 20 MINUTOS**

## ELABORACIÓN



PONER SOBRE LA TOSTA LA VENTRESCA Y LOS PIMIENTOS



ECHAR LA CREMA BALSÁMICA POR ENCIMA