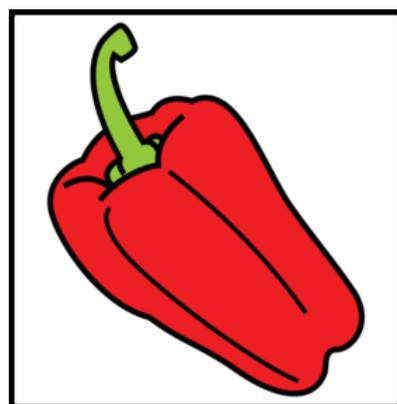
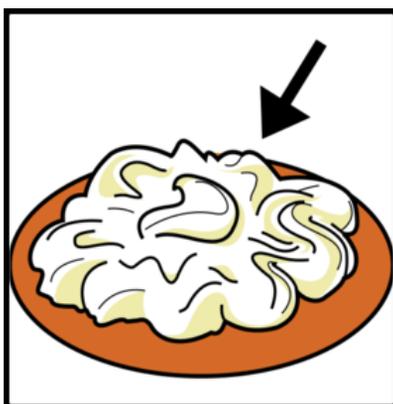
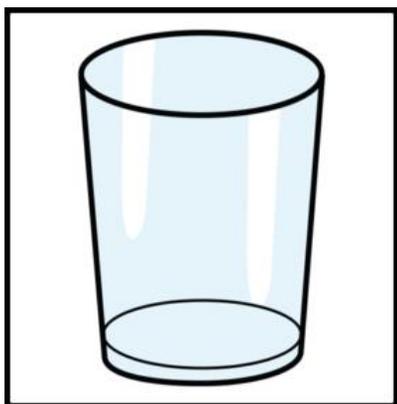
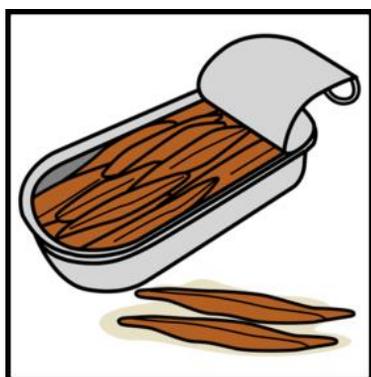


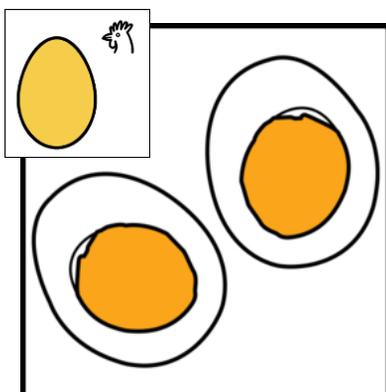
CHUPITO DE MOUSSE DE PIQUILLO



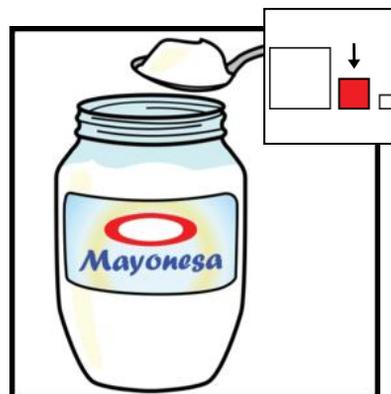
INGREDIENTES



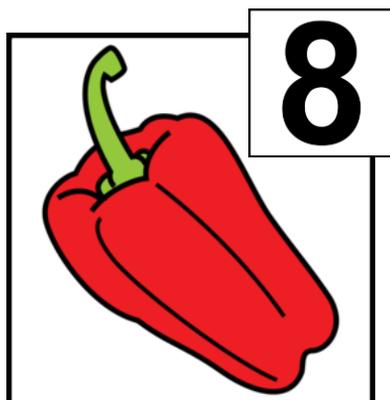
1 LATA DE
ANTXOAS



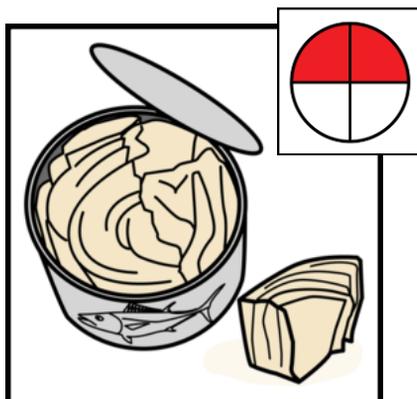
1 HUEVO COCIDO



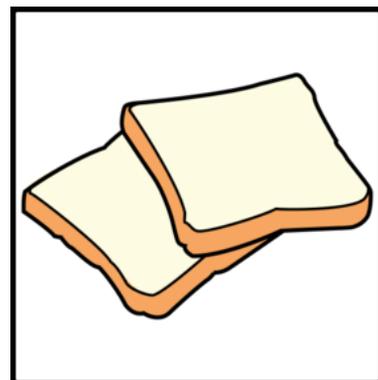
1 BOTE DE
MAYONESA



8 PIMIENTOS DEL
PIQUILLO

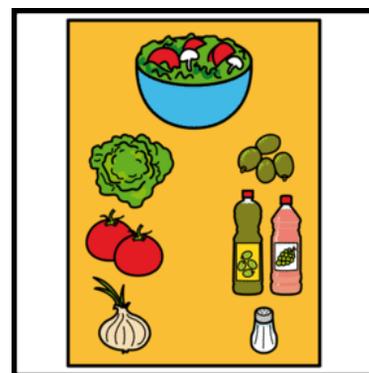
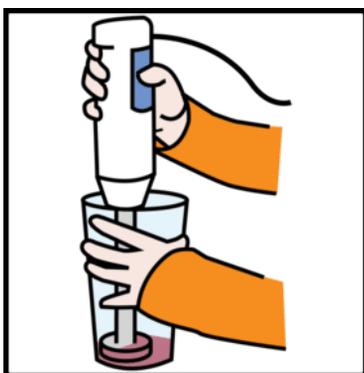
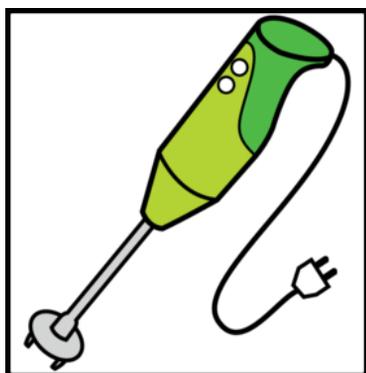


½ LATA DE ATÚN

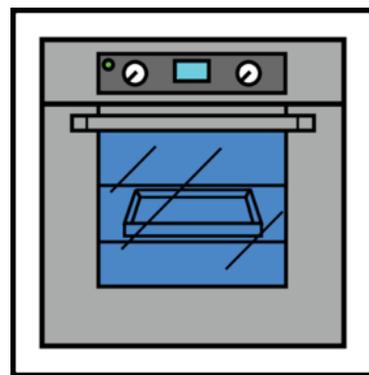
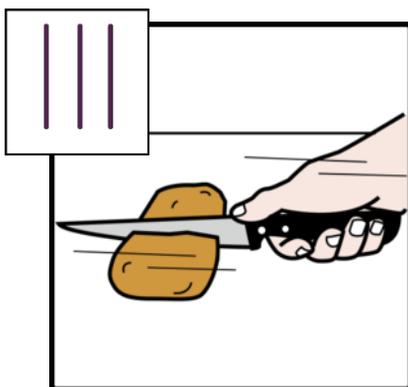
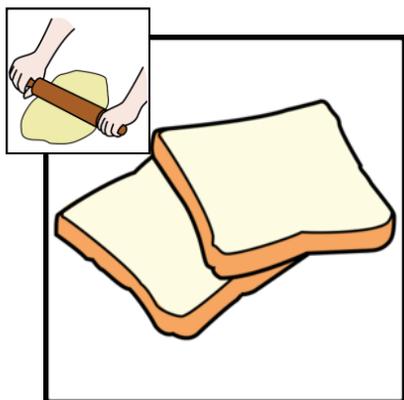


PAN BIMBO

ELABORACIÓN

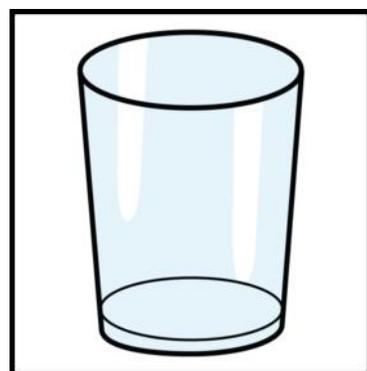
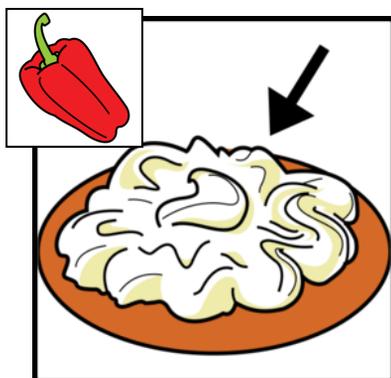
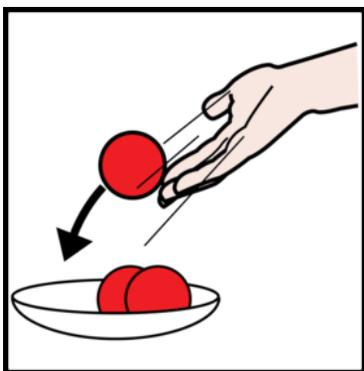


BATIMOS TODOS LOS INGREDIENTES CON LA BATIDORA

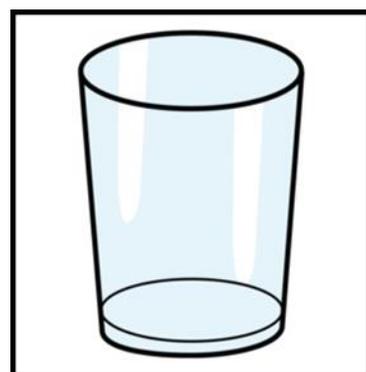
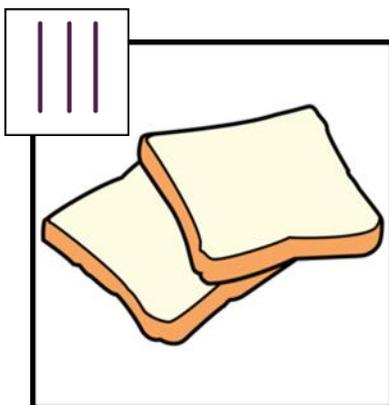
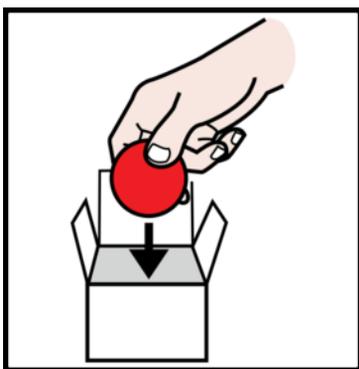


APLASTAMOS EL PAN CON UN RODILLO, CORTAMOS EN TIRAS Y HORNEAMOS

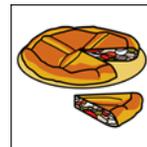
ELABORACIÓN



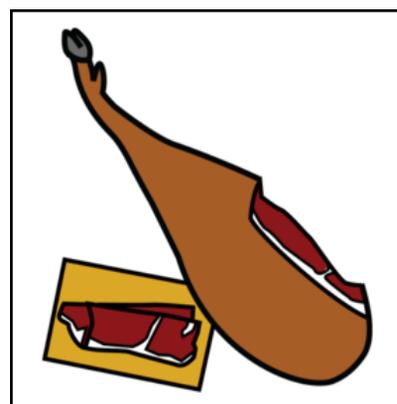
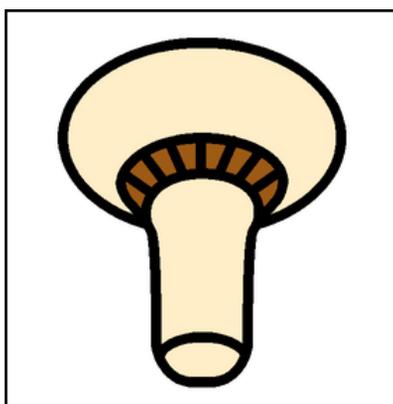
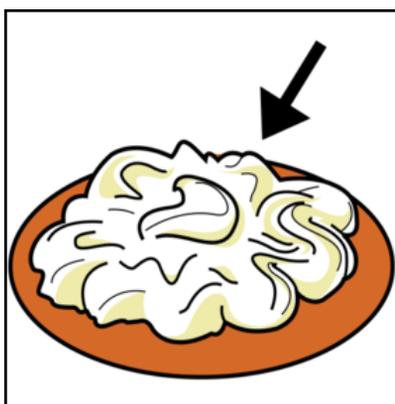
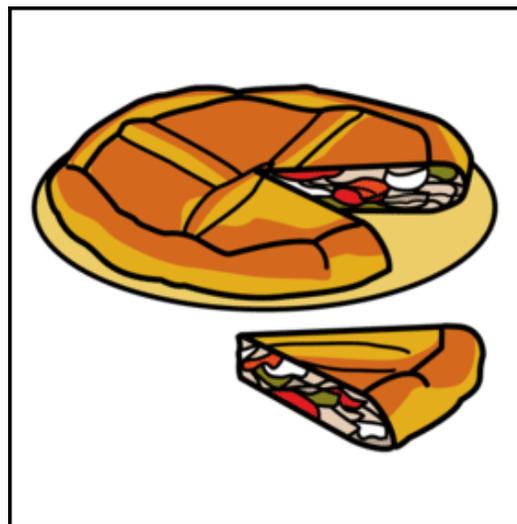
SERVIMOS LA MOUSSE DE PIQUILLO EN VASITOS



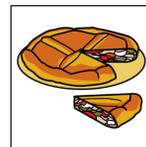
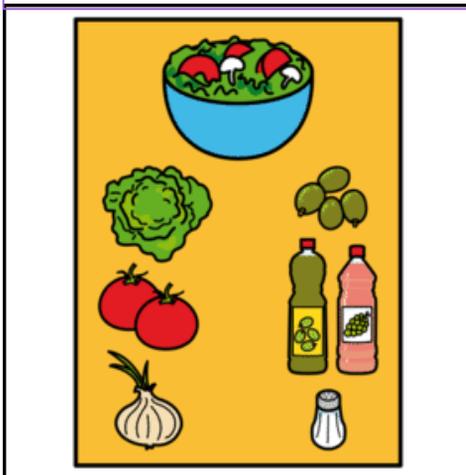
COLOCAMOS LAS TIRAS DE PAN TOSTADO EN LOS VASITOS



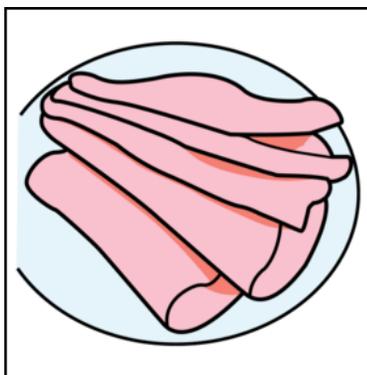
EMPANADA DE CREMA DE CHAMPIÑÓN Y JAMÓN



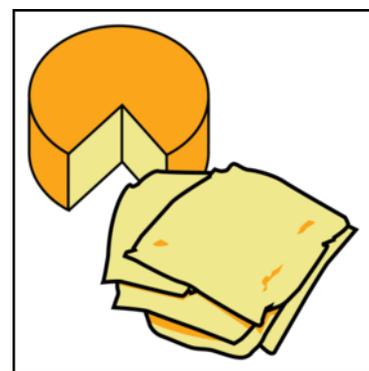
INGREDIENTES



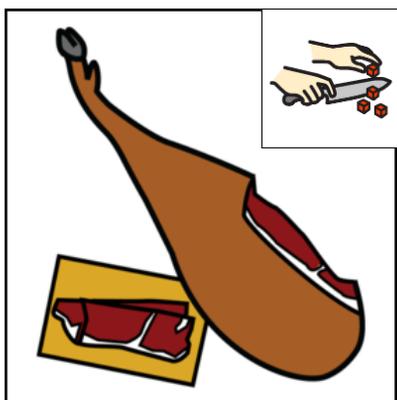
**2 LÁMINAS DE
HOJALDRE**



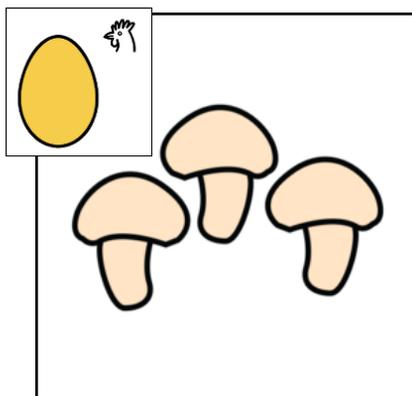
**JAMÓN YORK EN
LONCHAS**



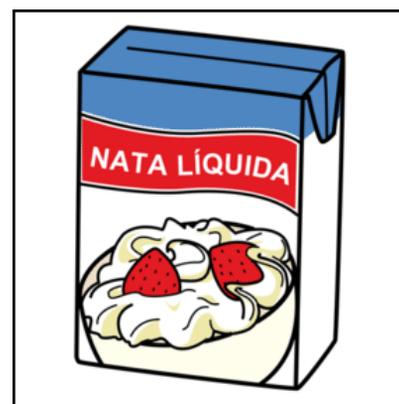
TRANCHETTES



**TACOS DE JAMON
SERRANO**

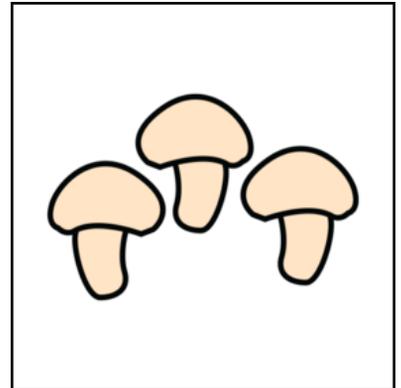
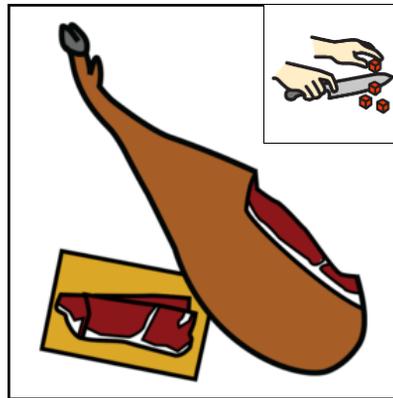
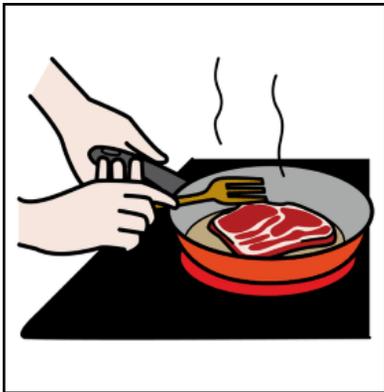
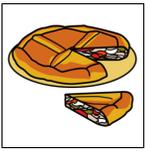


**UN HUEVO Y 250 gr.
CHAMPIÑONES**

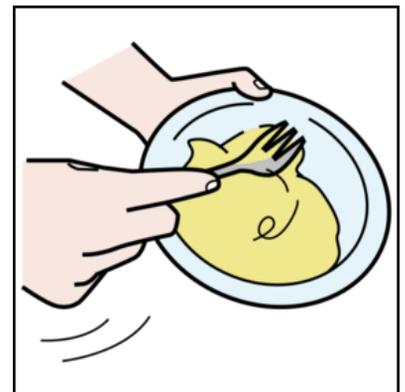
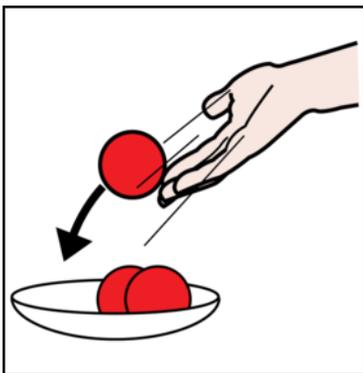


NATA LÍQUIDA

ELABORACIÓN

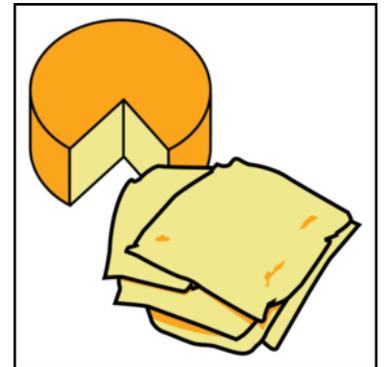
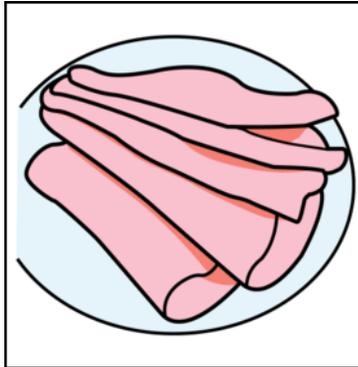
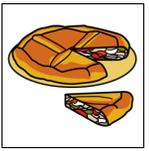


FREÍMOS TAQUITOS DE JAMÓN Y CHAMPIÑONES

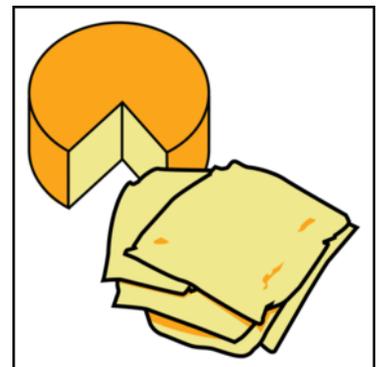
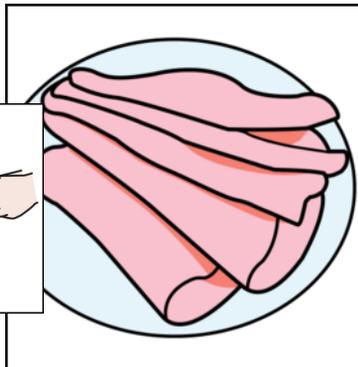
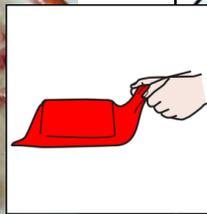


DESPUÉS ECHAMOS LA NATA Y BATIMOS BIEN

ELABORACIÓN

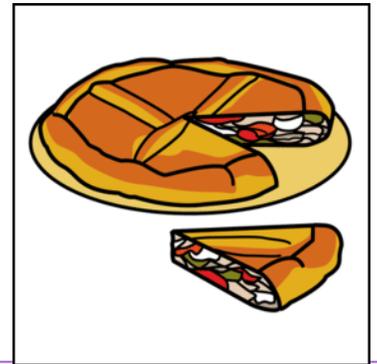
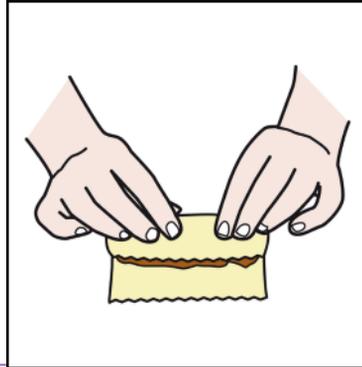
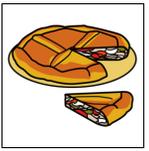


PONEMOS UNA PLANCHA DE HOJALDRE Y CUBRIMOS CON JAMÓN YORK Y QUESO

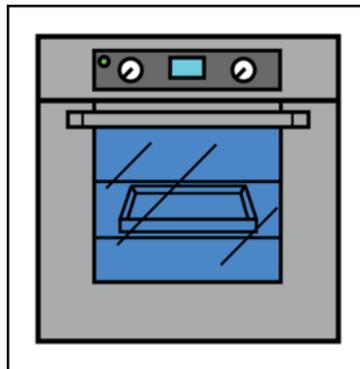
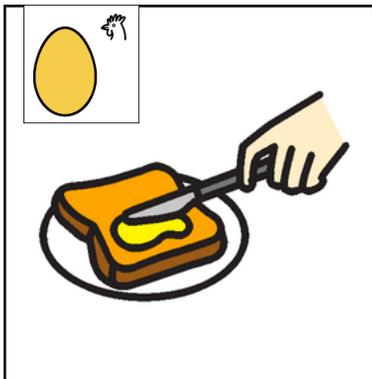


ECHAMOS LA CREMA DE CHAMPIÑONES Y CUBRIMOS DE NUEVO CON JAMÓN YORK Y QUESO

ELABORACIÓN



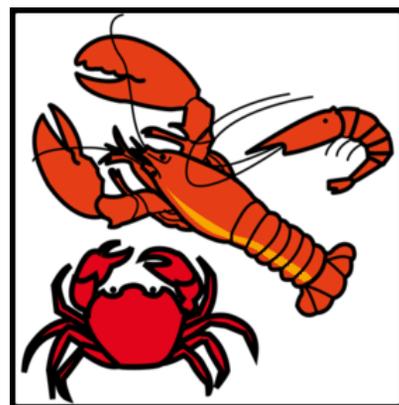
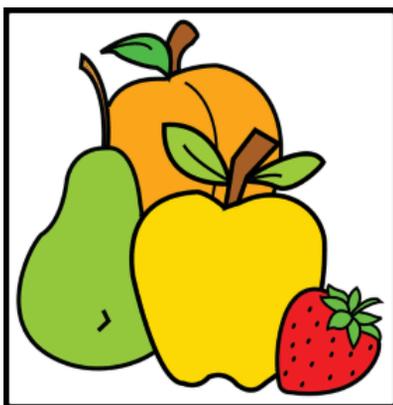
TAPAMOS CON LA OTRA LÁMINA DE HOJALDRE Y CERRAMOS CON LOS DEDOS COMO UNA EMPANADILLA



UNTAMOS CON HUEVO Y HORNEAMOS 20 MINUTOS A 180°

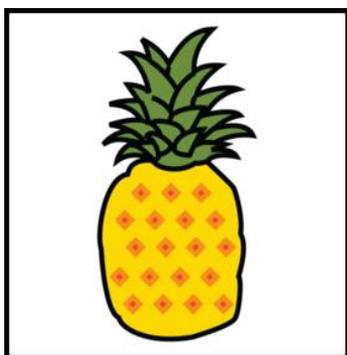
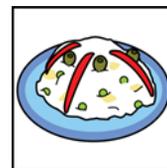
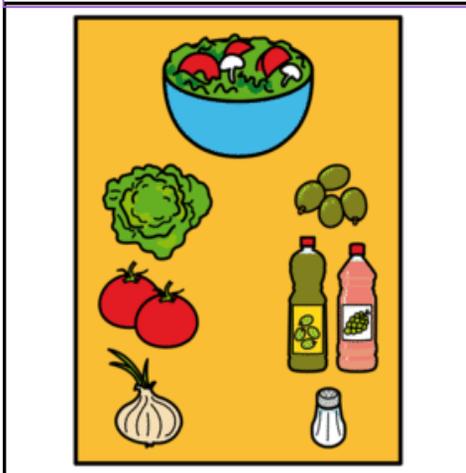


ENSALADILLA DE FRUTAS Y MARISCO

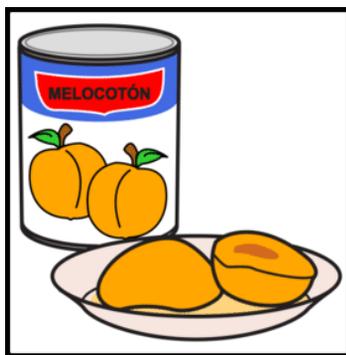




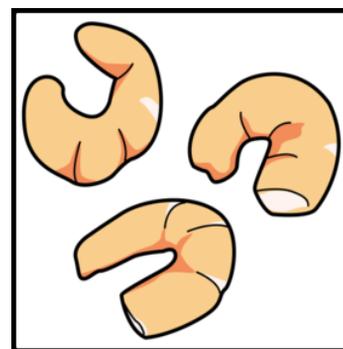
INGREDIENTES



PIÑA



MELOCOTÓN EN
ALMÍBAR



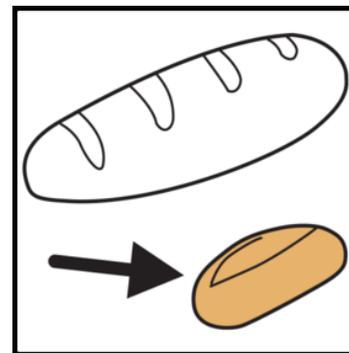
GAMBAS COCIDAS



PALITOS DE
TXAKA

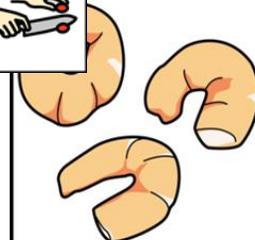
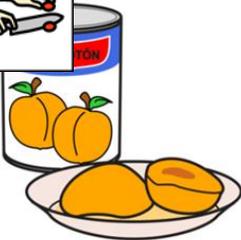
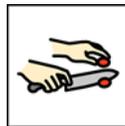
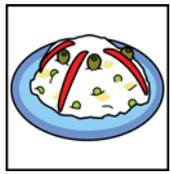


SALSA ROSA

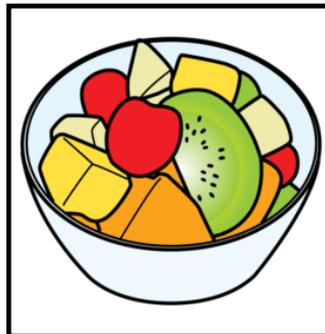


PALITOS DE PAN

ELABORACIÓN

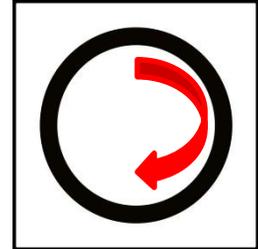
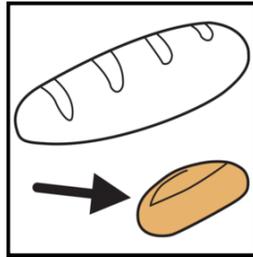
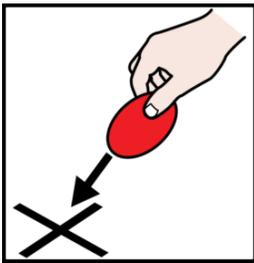


TROCEAR LOS INGREDIENTES

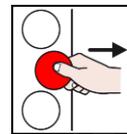
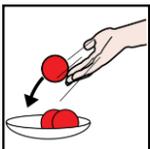


MEZCLAR LOS INGREDIENTES CON LA SALSA ROSA

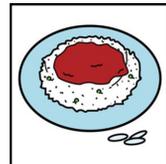
ELABORACIÓN



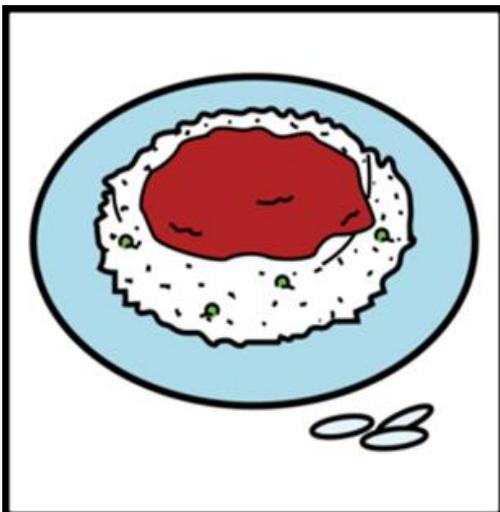
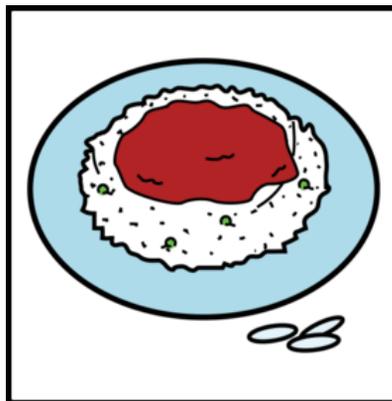
PONER LOS PALITOS DE PAN POR DENTRO DEL ARO



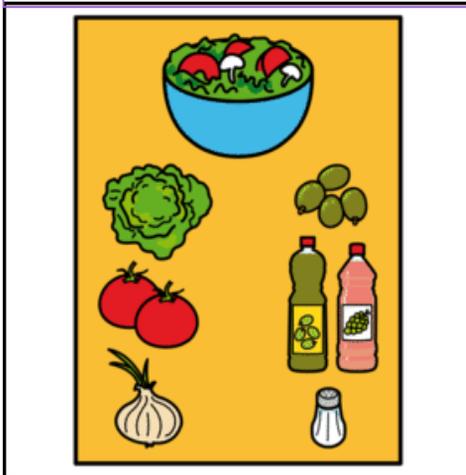
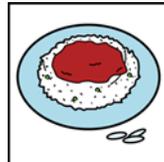
RELLENAR EL ARO CON LA ENSALIDILLA Y RETIRAR EL ARO



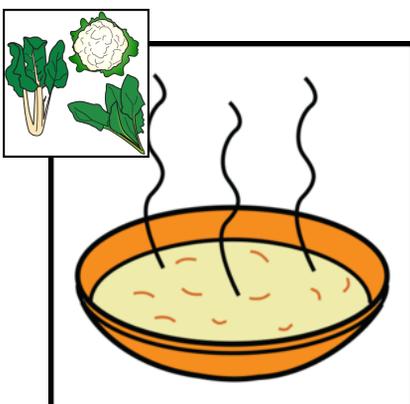
RISOTTO DE VERDURAS



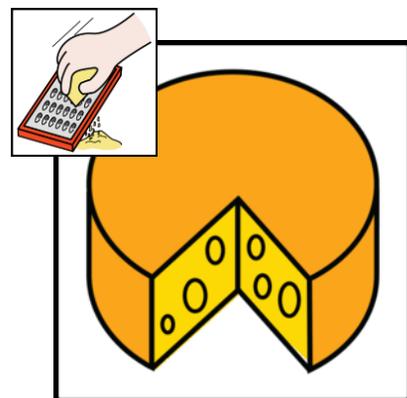
INGREDIENTES



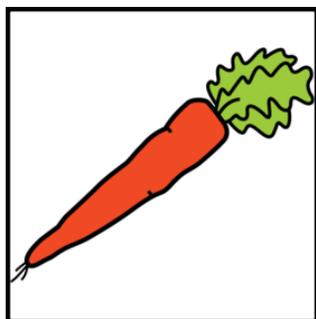
ARROZ TIPO
BOMBA



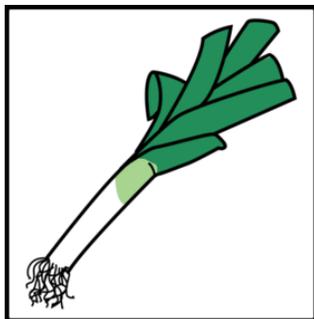
CALDO DE
VERDURAS



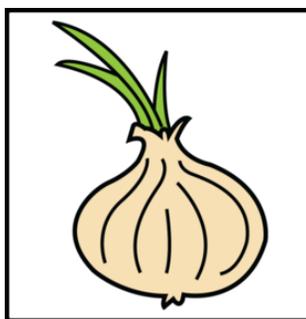
QUESO
PARMESANO



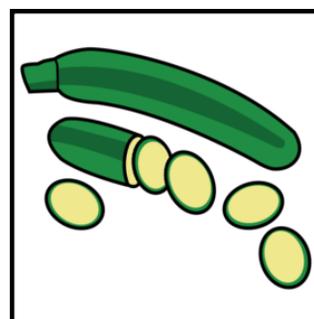
ZANAHORIA



PUERRO

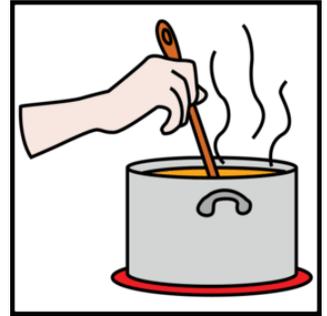
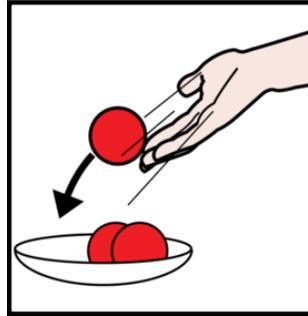
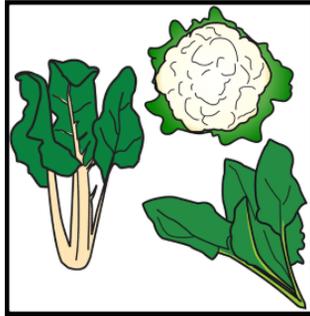
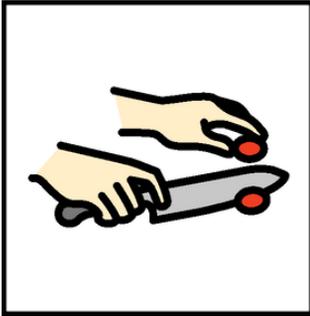


CEBOLLA

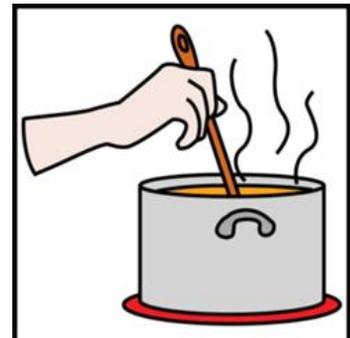
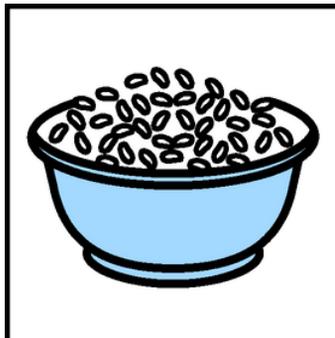
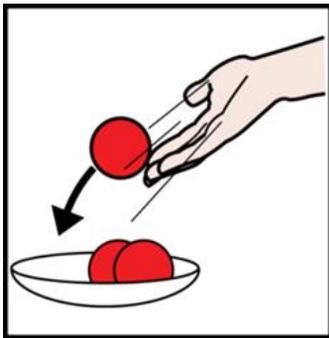


CALABACÍN

ELABORACIÓN

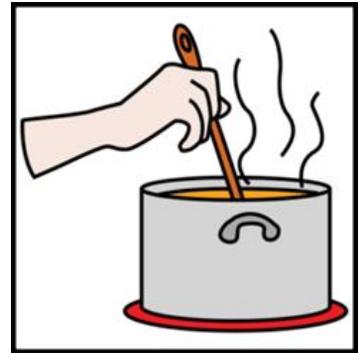
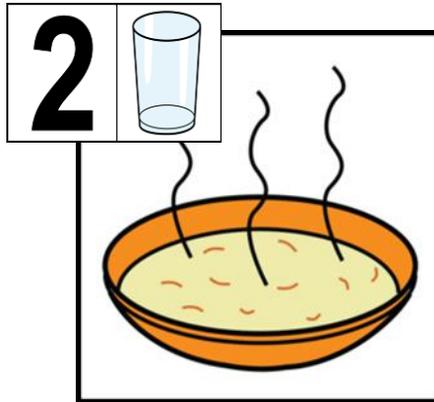
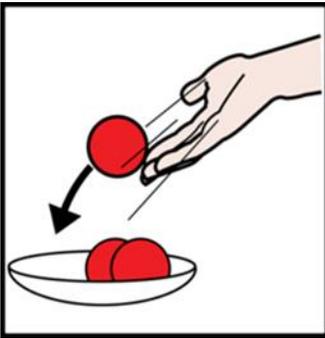
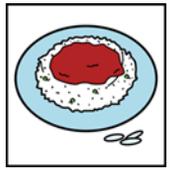


TROCEAR LAS VERDURAS Y SALTEAR EN LA CAZUELA

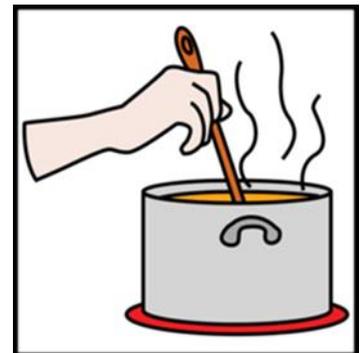
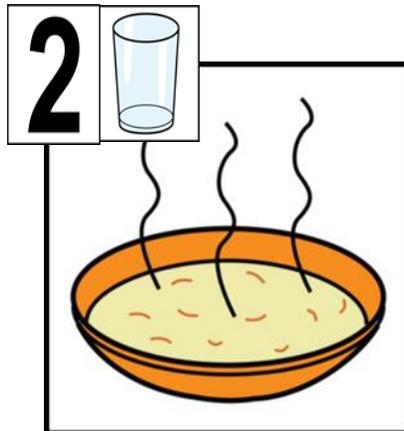
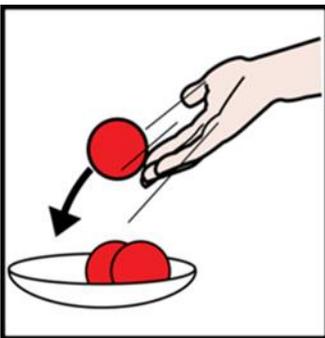


AÑADIR EL ARROZ Y SOFREIR

ELABORACIÓN

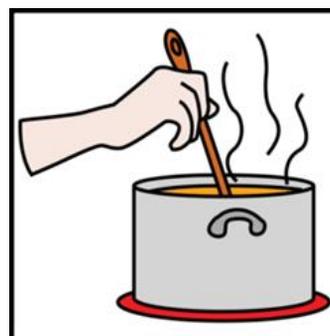
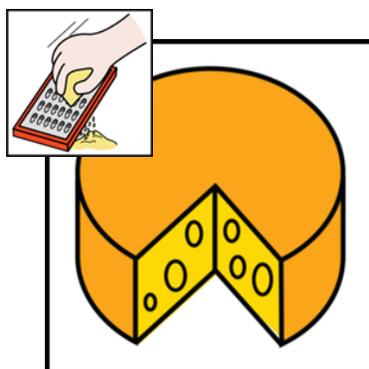
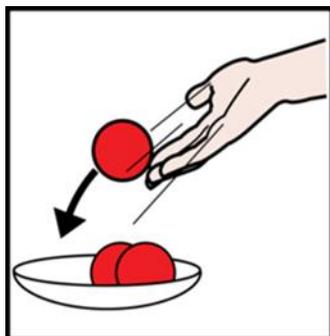
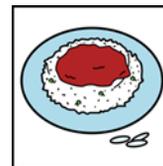


AÑADIR EL CALDO (2 VASOS) HASTA QUE ABSORBA

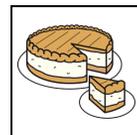


AÑADIR 2 VASOS DE CALDO MÁS

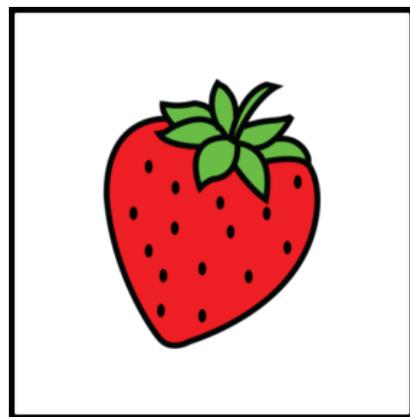
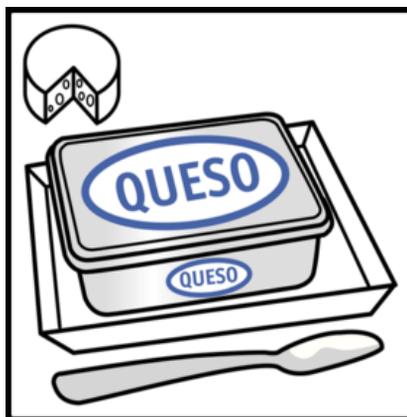
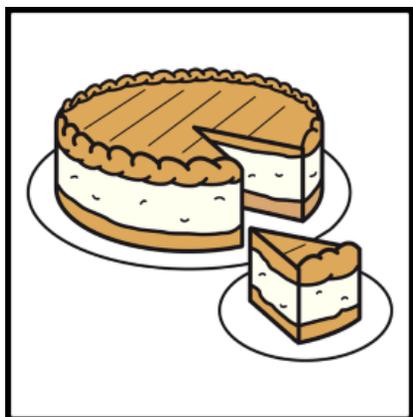
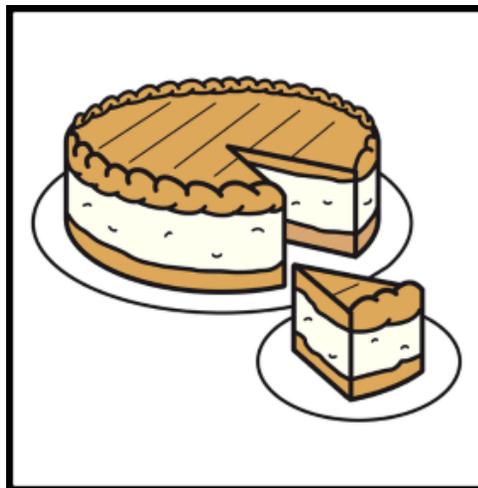
ELABORACIÓN



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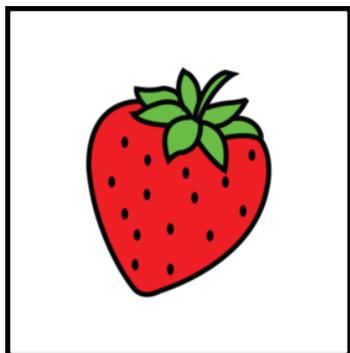
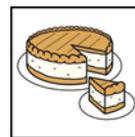
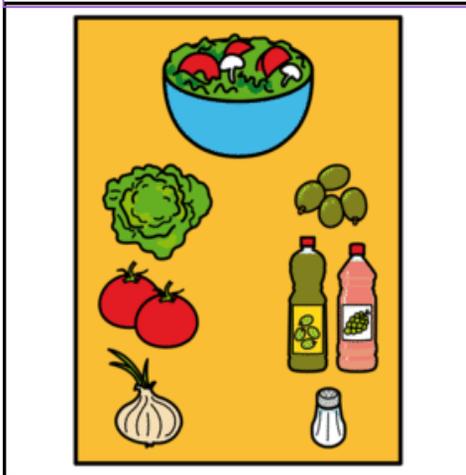


TARTA DE QUESO Y FRESAS





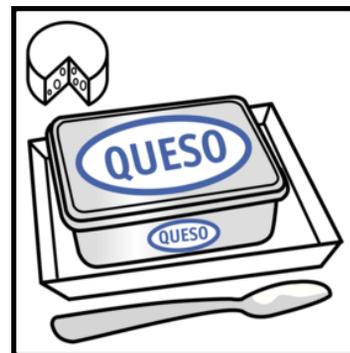
INGREDIENTES



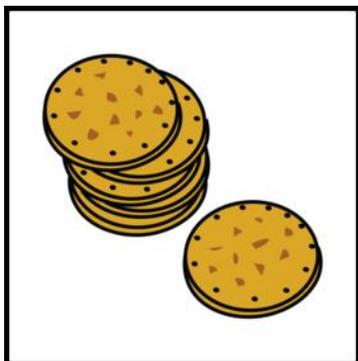
250gr FRESAS



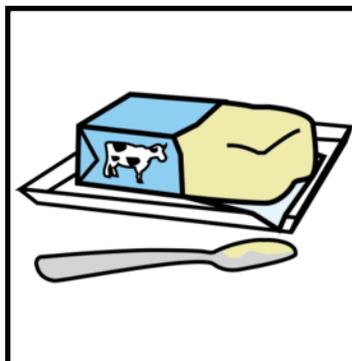
250 ml NATA



250 gr QUESO
MASCARPONE

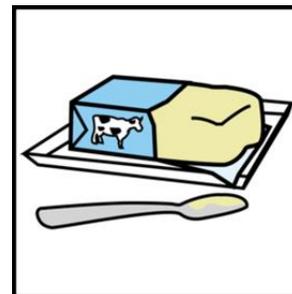
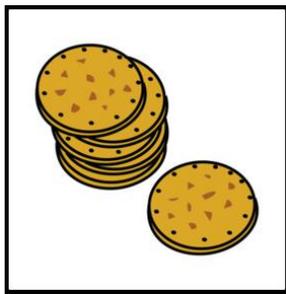
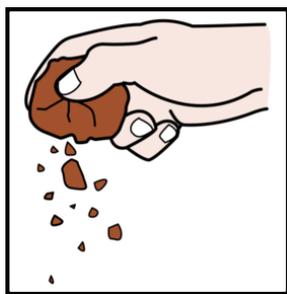
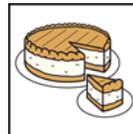


GALLETAS DE
AVENA

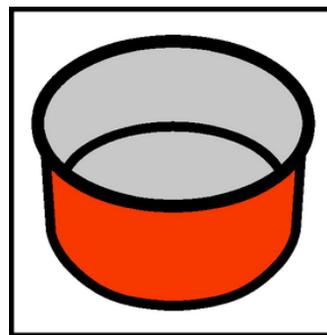
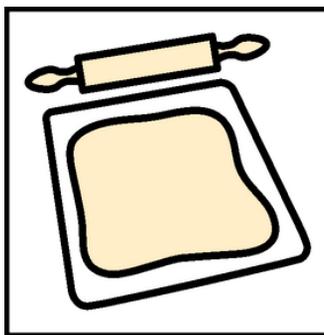
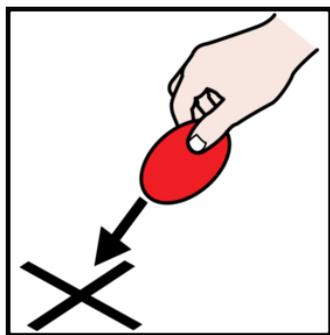


MANTEQUILLA

ELABORACIÓN

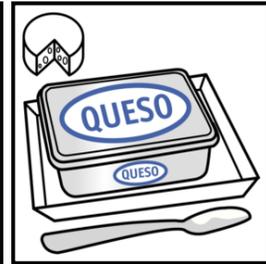
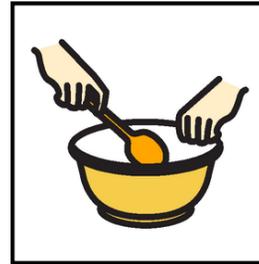
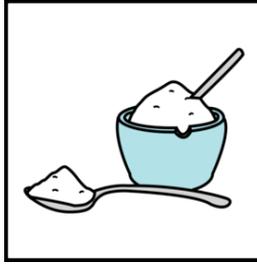
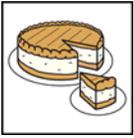


TRITURAMOS LAS GALLETAS Y LAS MEZCLAMOS CON LA MANTEQUILLA

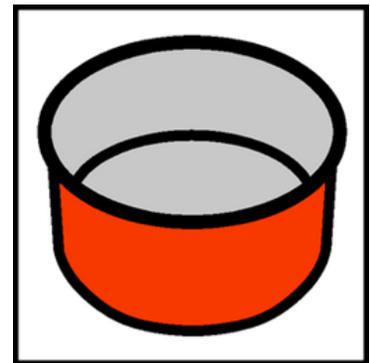
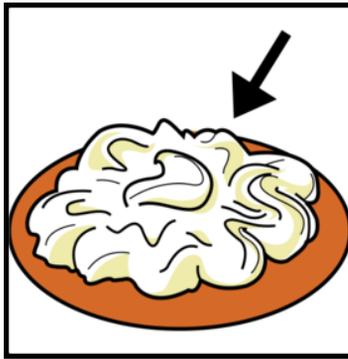
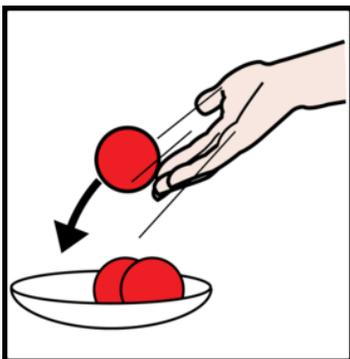


PONEMOS LA MASA EN LA BASE DE LA FUENTE

ELABORACIÓN

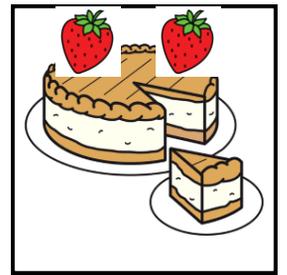
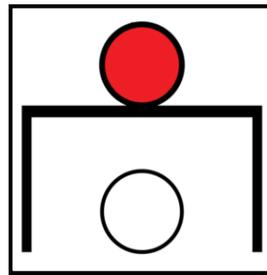
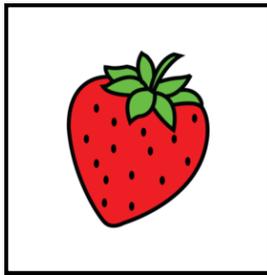
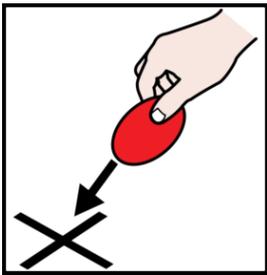
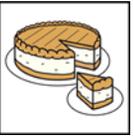


MONTAMOS LA NATA CON EL AZÚCAR Y MEZCLAMOS CON MASCARPONE

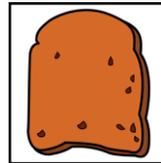


ECHAMOS LA MEZCLA AL MOLDE

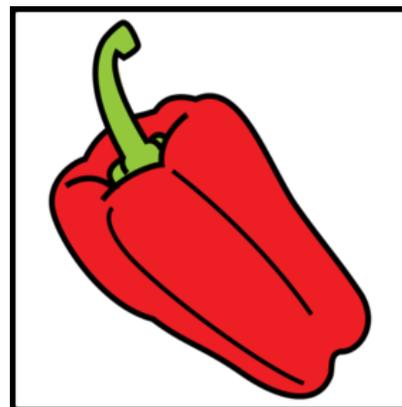
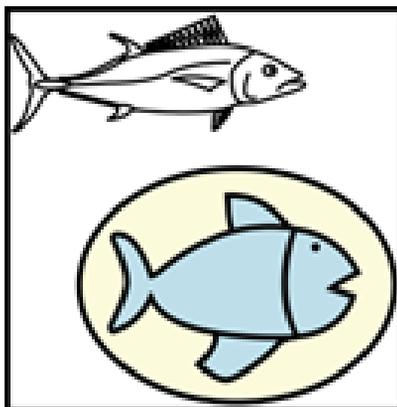
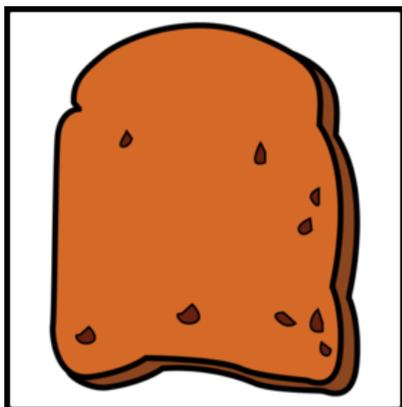
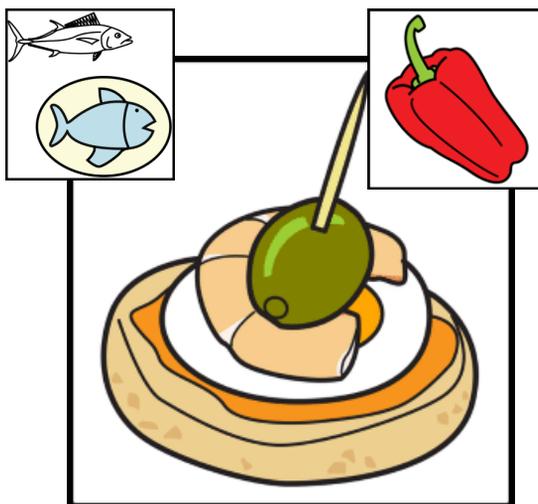
ELABORACIÓN



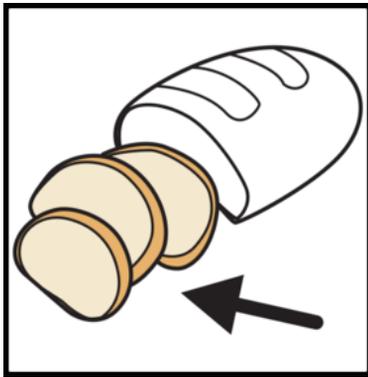
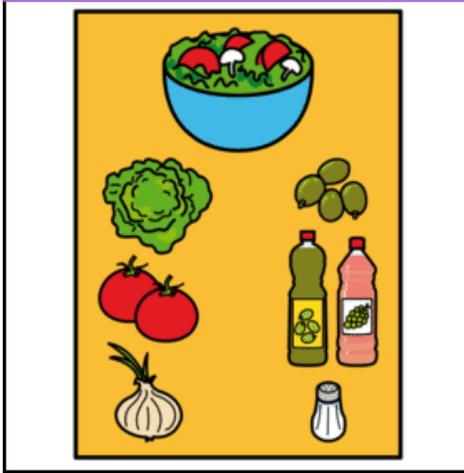
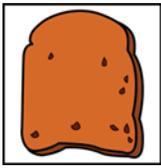
DECORAMOS CON FRESAS



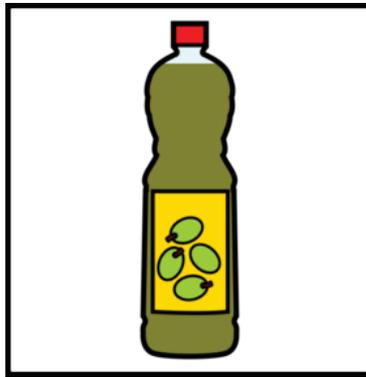
TOSTA VENTRESCA Y PIQUILLO CARMELIZADO



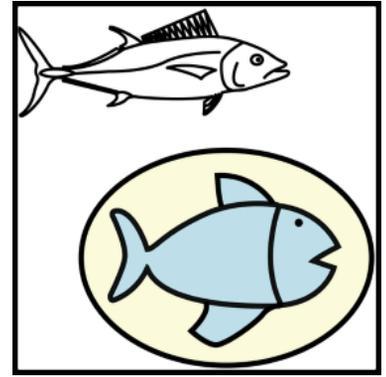
INGREDIENTES



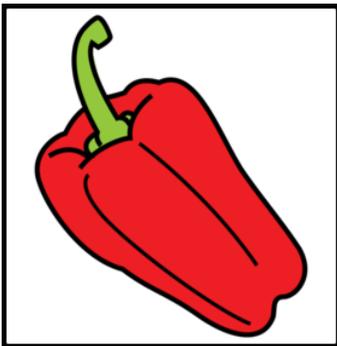
PAN RÚSTICO



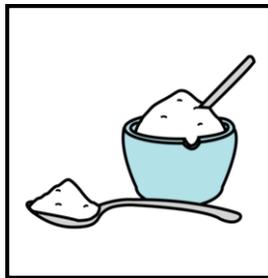
ACEITE DE OLIVA



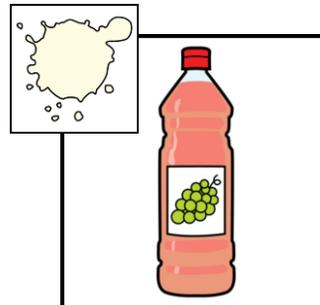
VENTRESCA DE
ATÚN



PIMIENTOS DEL
PIQUILLO EN TIRAS



AZÚCAR

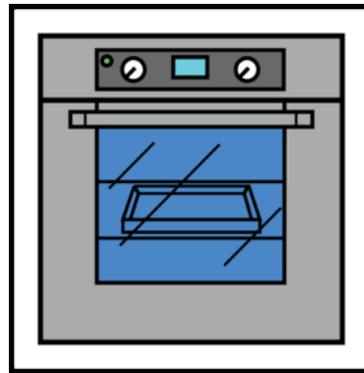
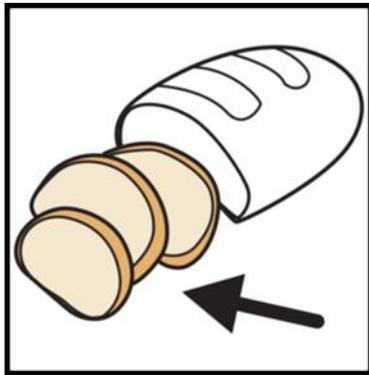
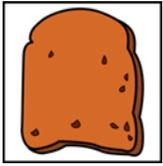


VINAGRE
BLANCO

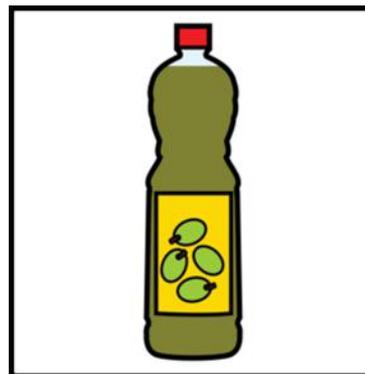
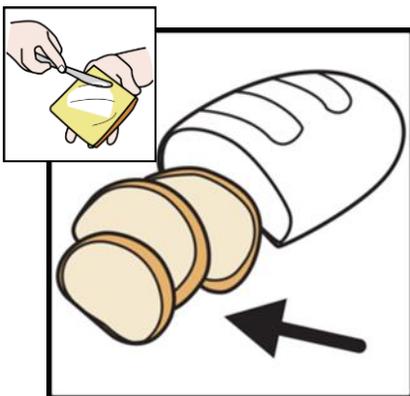


CREMA
BALSÁMICA

ELABORACIÓN

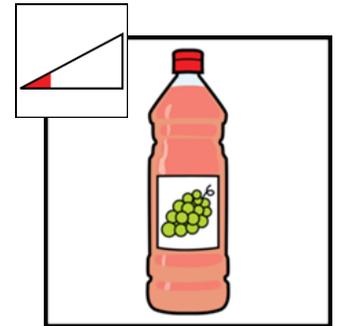
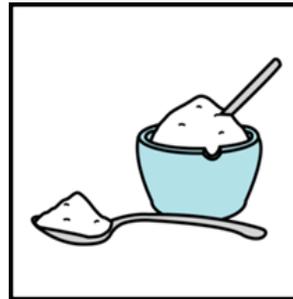
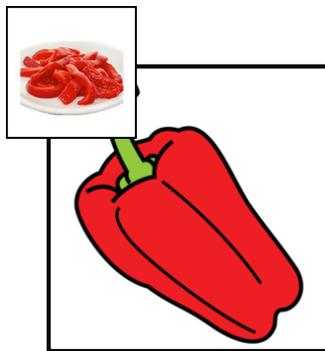
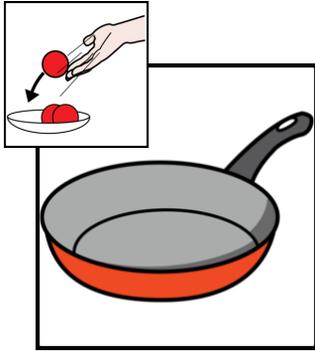
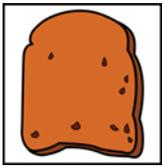


TOSTAMOS EL PAN EL HORNO

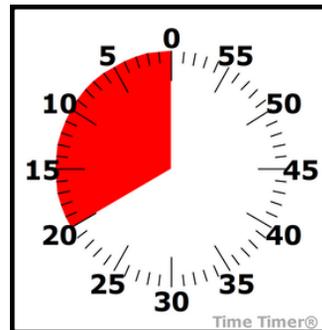
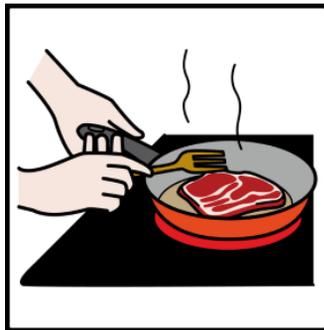


UNTAMOS EL PAN CON ACEITE DE OLIVA

ELABORACIÓN

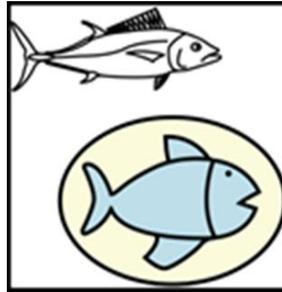
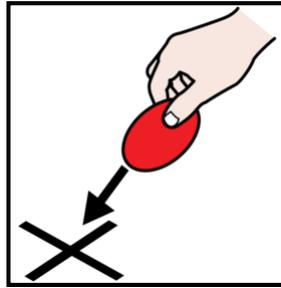
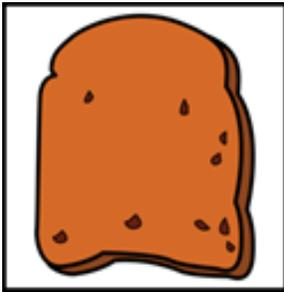
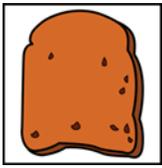


PONER EN LA SERTÉN LOS PIMIENTOS EN TIRAS CON AZÚCAR Y UN CHORRITO DE VINAGRE

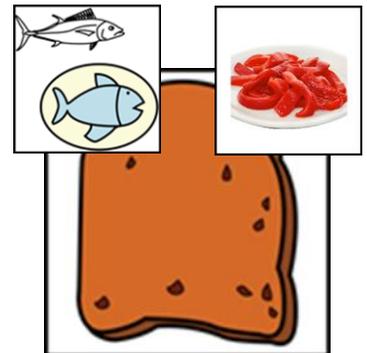
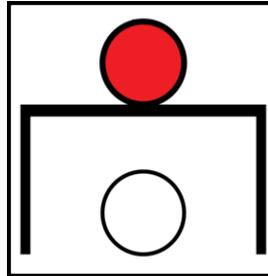
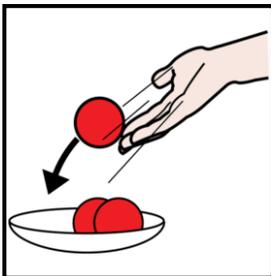


COCINAR A FUEGO MEDIO 20 MINUTOS

ELABORACIÓN



PONER SOBRE LA TOSTA LA VENTRESCA Y LOS PIMIENTOS



ECHAR LA CREMA BALSÁMICA POR ENCIMA