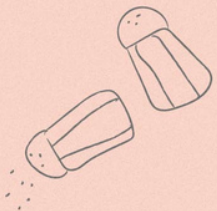
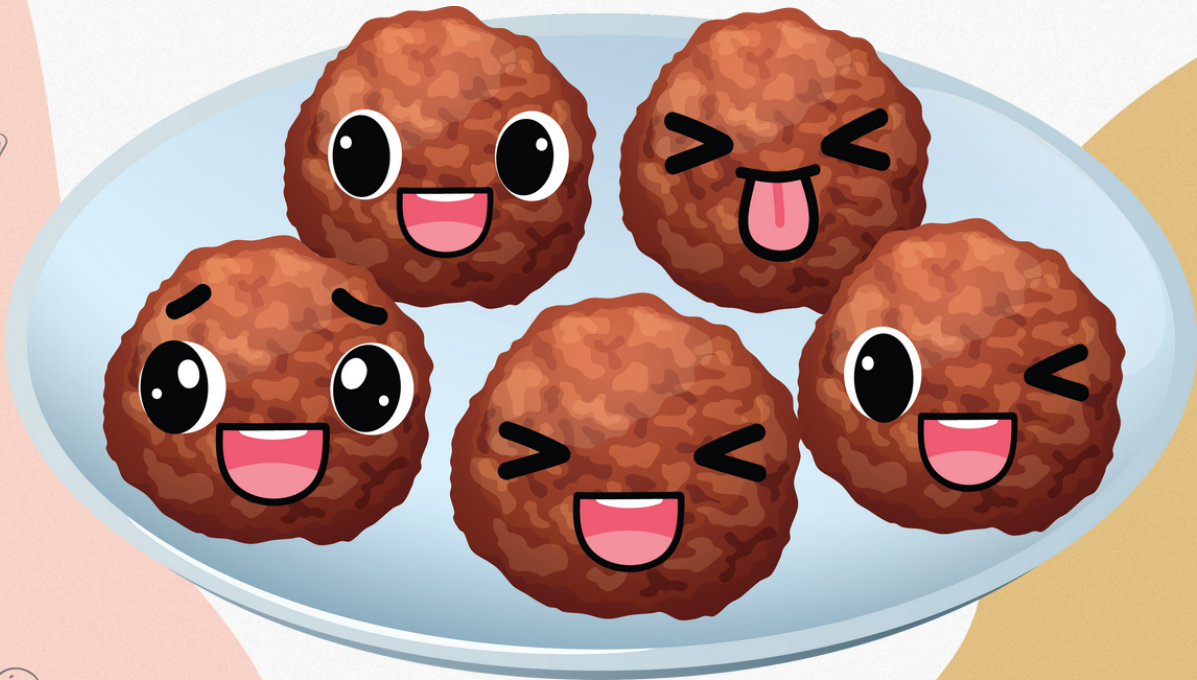
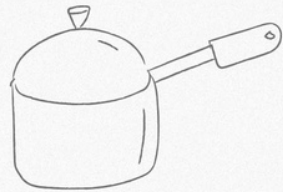
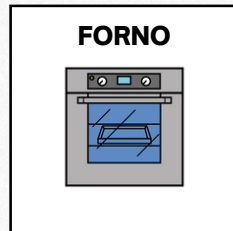
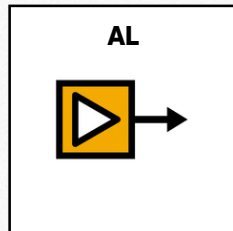
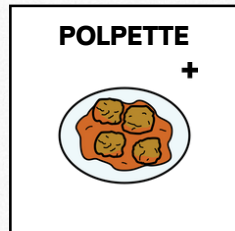
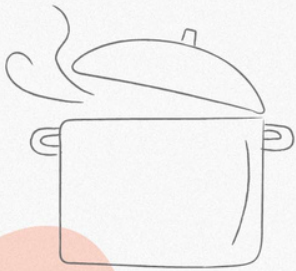
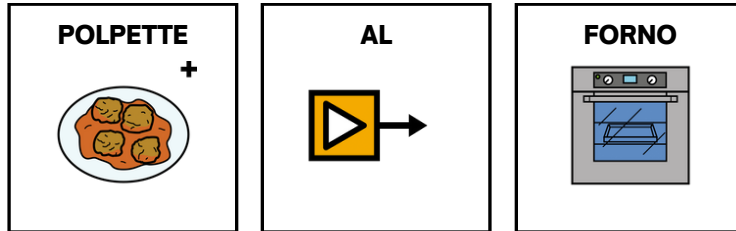






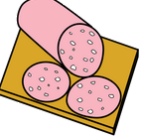

# POLPETTE AL FORNO





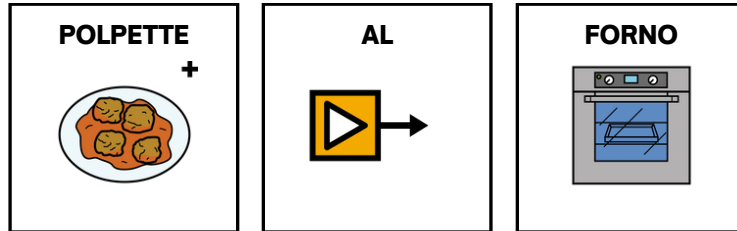
# POLPETTE AL FORNO



1	<p><b>100 gr</b></p>	<p><b>PANCARRÈ</b></p> 
2	<p><b>2</b></p>	<p><b>CUCCHIAI</b></p>  <p><b>DI LATTE</b></p> 
3	<p><b>500 gr</b></p>	<p><b>DI MACINATO</b></p> 
4	<p><b>150 gr</b></p>	<p><b>DI MORTADELLA</b></p>  <p><b>TRITATA</b></p> 



# POLPETTE AL FORNO



5

2

**CUCCHIAI**



**DI PARMIGIANO**



**GRATTUGIATO**



6

3

**CUCCHIAI**



**DI PREZZEMOLO**



**TRITATO**



7

1

**PIZZICO**



**DI SALE**

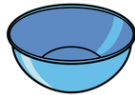


# POLPETTE AL FORNO

**METTERE**



**IN UNA CIOTOLA**



**IL PANE**



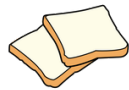
**E IL LATTE**



**STRIZZARE**



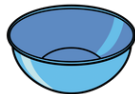
**IL PANE**



**METTERE**



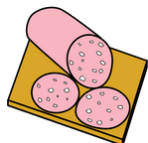
**IN UNA CIOTOLA**



**IL MACINATO**



**LA MORTADELLA**



**IL PARMIGIANO**



**IL SALE**



**IL PREZZEMOLO**



# POLPETTE AL FORNO

**IMPASTARE**



**BENE**



**FORMARE**



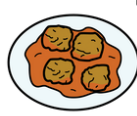
**DELLE POLPETTE**



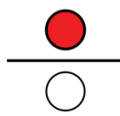
**METTERE**



**LE POLPETTE**



**SOPRA**



**LA TEGLIA**



**INFORNARE**



**LA TEGLIA**



**NEL FORNO**



**A 190°**



**PER 20 MINUTI**



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