

PATÉ DE PAVO, MANZANA Y SALSA ROSA



INGREDIENTES:

<p>PAVO</p>	<p>MANZANA</p>	<p>KETCHUP</p>	<p>MAYONESA</p>	<p>PAN DE MOLDE</p>
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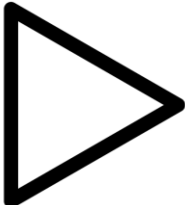



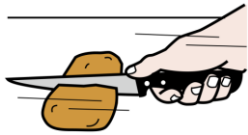
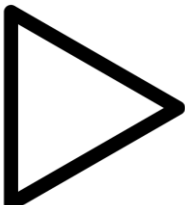


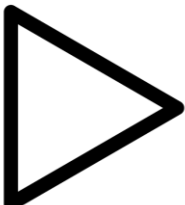
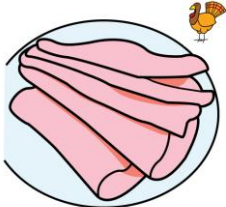
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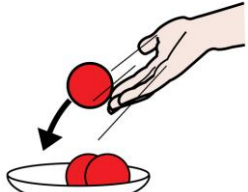
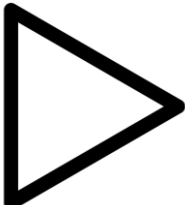

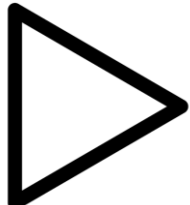
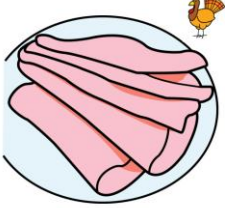
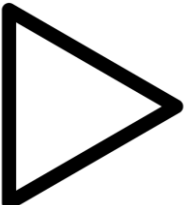
<p>CUCHARAS</p>	<p>BATIDORA</p>	<p>CUCHILLOS</p>	<p>PLATOS</p>
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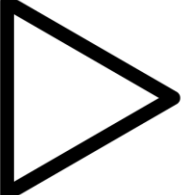


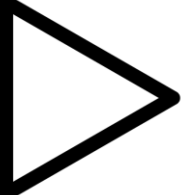


ELABORACIÓN

1	PELAR 	LA 	MANZANA 
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2	CORTAR 	LA 	MANZANA 	Y 	EL 	PAVO 
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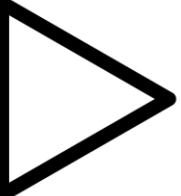


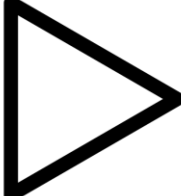
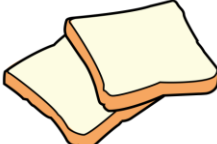
3	ECHAR 	LA 	MANZANA 	EL 	PAVO 	LA 
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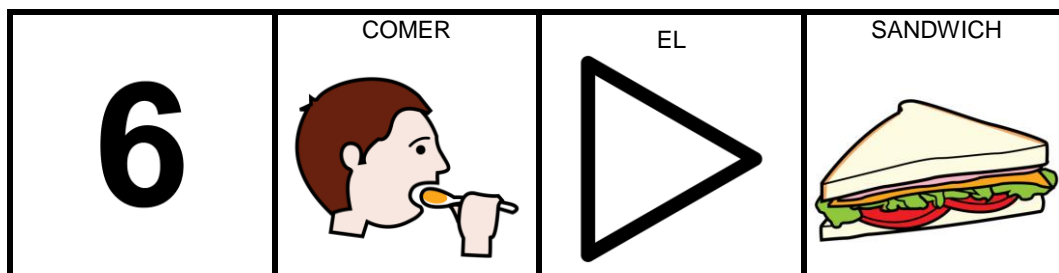
<p>MAYONESA</p> 	<p>Y</p> 	<p>EL</p> 	<p>KETCHUP</p> 	<p>EN</p> 	<p>LA</p> 
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BATIDORA



<p>4</p>	<p>BATIR</p> 
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<p>5</p>	<p>UNTAR</p> 	<p>EL</p> 	<p>PATÉ</p> 	<p>EN</p> 	<p>EL</p> 	<p>PAN DE MOLDE</p> 
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OBSERVACIONES:

Ingredientes para 300-400 grs. aproximadamente:

300 gr de fiambre de pavo

100 gr de manzana verde

4 cucharadas de salsa rosa