

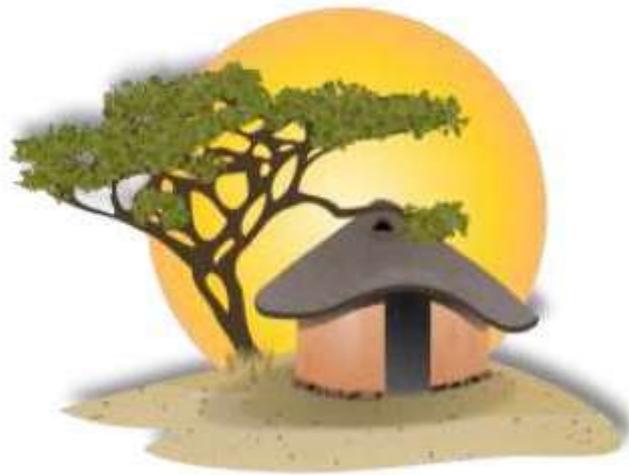
Les cubes

1 cube,
2 cubes,
3 cubes,
4 cubes,
5 cubes ça titube !
6 cubes,
PATATRAS !
ET VOILÀ !
1, 2, 3, 4, 5, 6.

Tous les cubes sont en tas...



Brousse, brousse
Brousse, brousse
J'aime ma brousse
J'aime ma brousse
Et ma jolie savane (2 fois)
Y'a des tigres, y'a des lions
Y'a des léopards
J'aime ma brousse
Et ma jolie savane (2 fois)
(On recommence en accélérant)



MOTS A MANIPULER

(découpez toutes les étiquettes et gardez les pour la semaine suivante)

GIRAFE



GAZELLE

GIRAFE

GAGE

GIBIER

GIROFLE

GIRAFE

GIRAFE

GIVRE

GIRAFE

MOTS A ENTOURER : Entoure tous les mots « ELEPHANT »

GIRAFE



GIRAFE

GIRAFE

GAZELLE

GIBIER

GIRAFE

MOTS A MANIPULER

(découpez toutes les étiquettes et gardez les pour la semaine suivante)

LLION



LLIVRE

LLION

LLAC

LLACER

LLOUP

LLION

LLION

LLIBRE

LLION

MOTS A ENTOURER : Entoure tous les mots « ELEPHANT »

LION



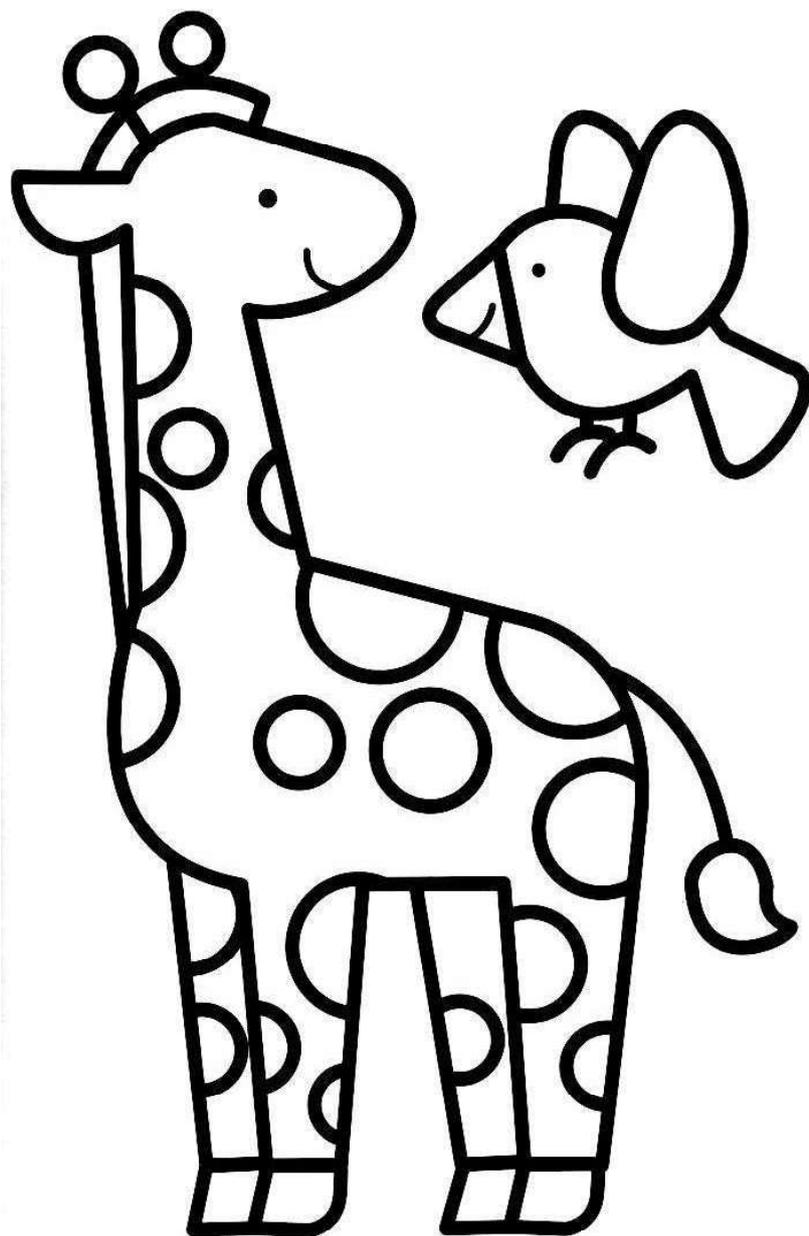
LACER

LION

LION

LIVRE

LION



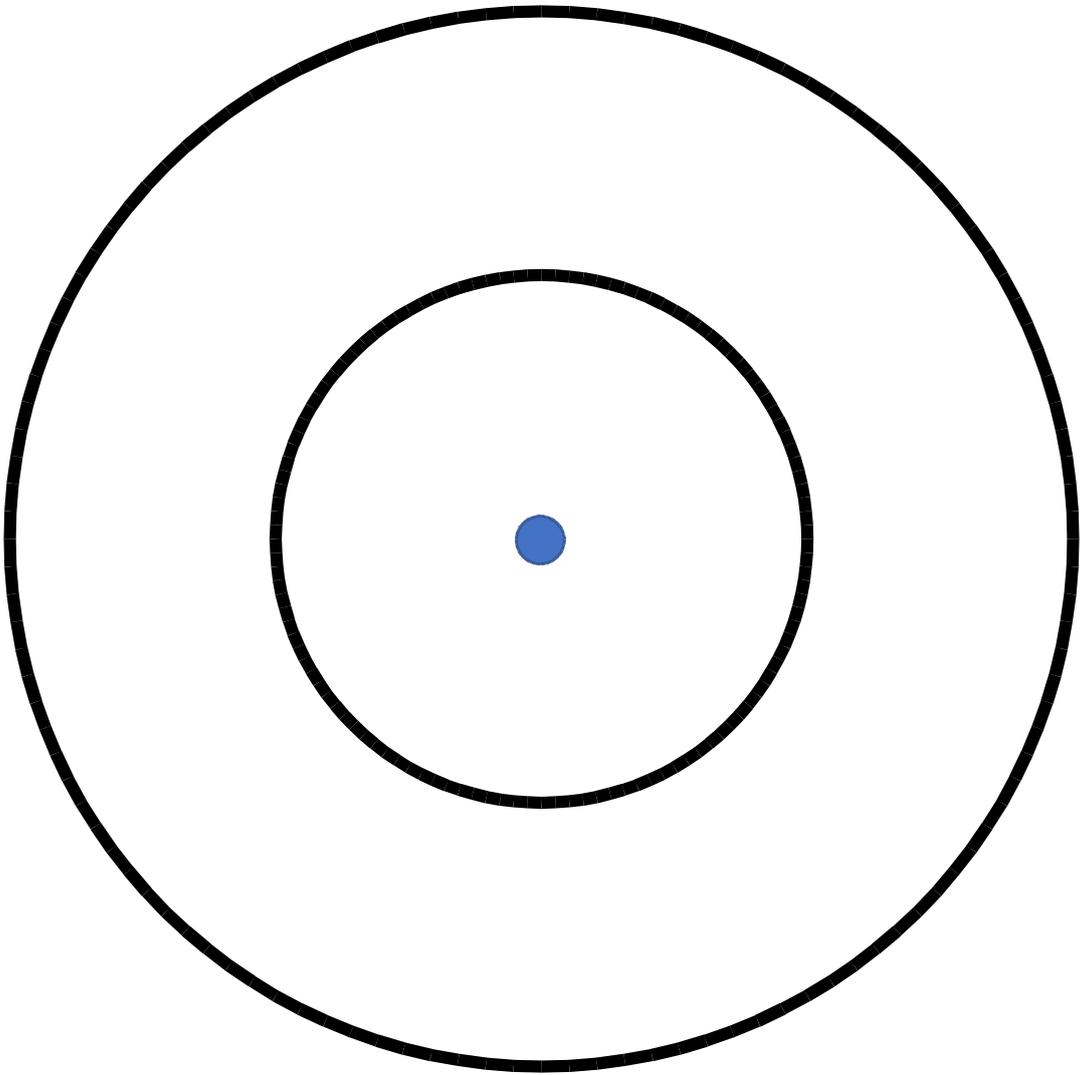
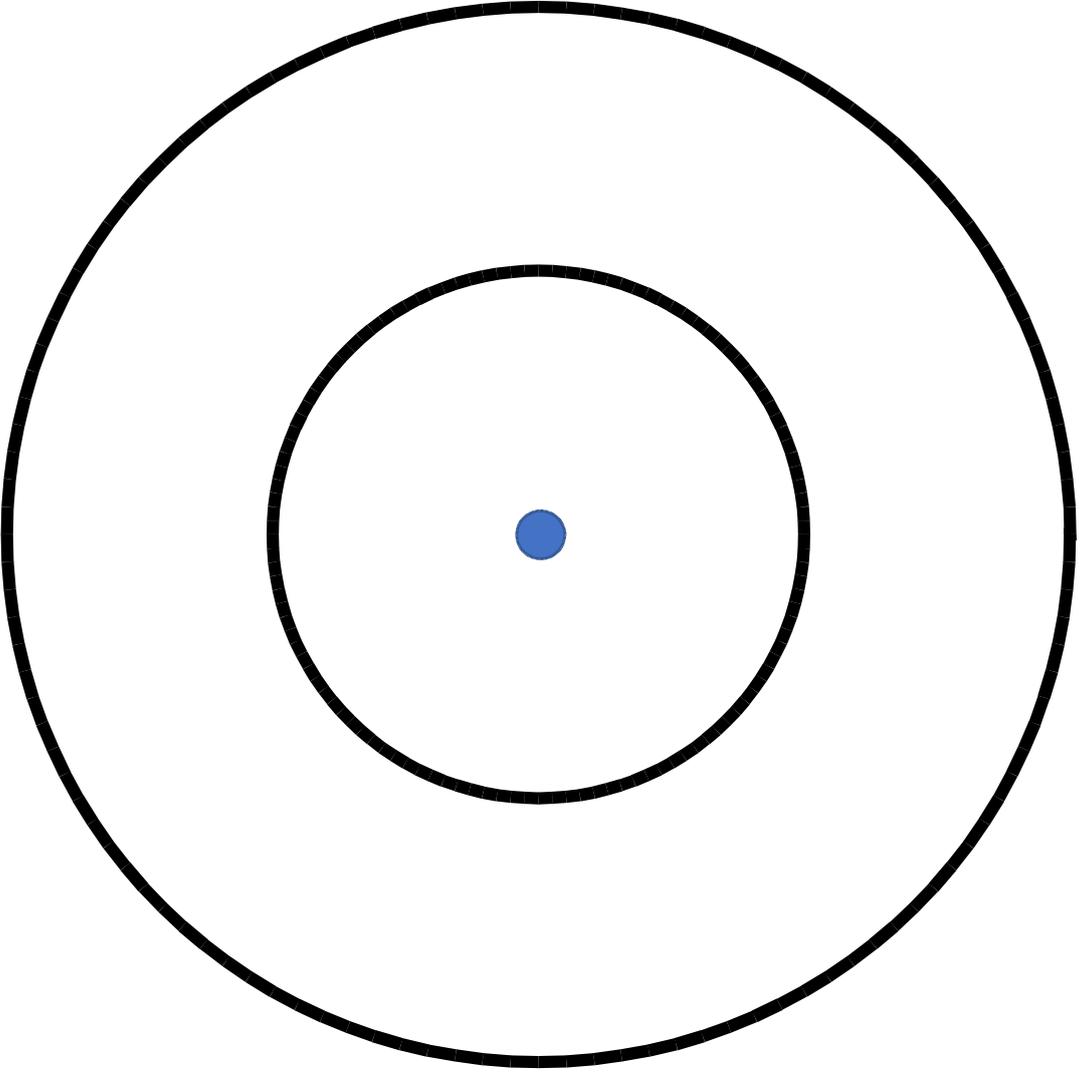
1

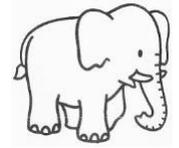
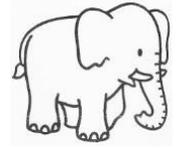
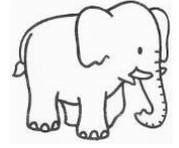
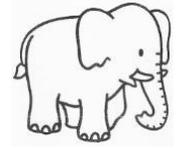
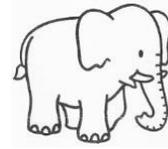
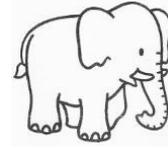
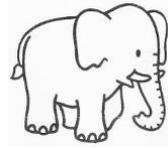
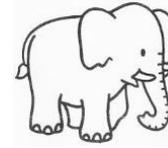
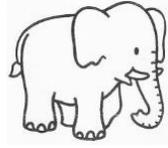
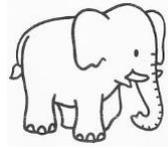
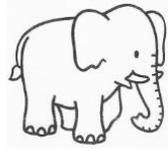
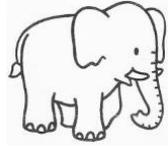
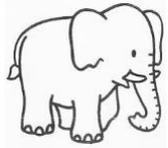
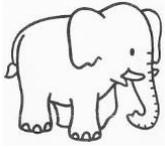
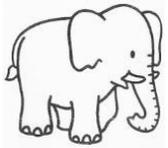


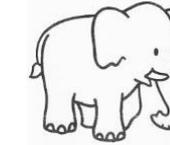
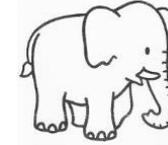
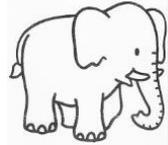
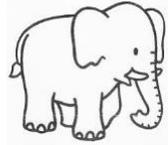
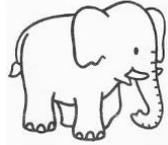
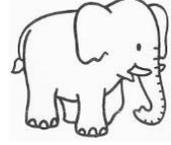
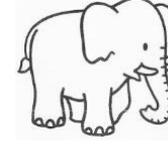
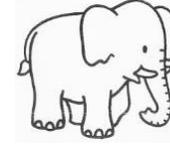
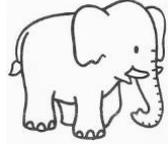
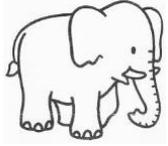
Je découpe avec précision.

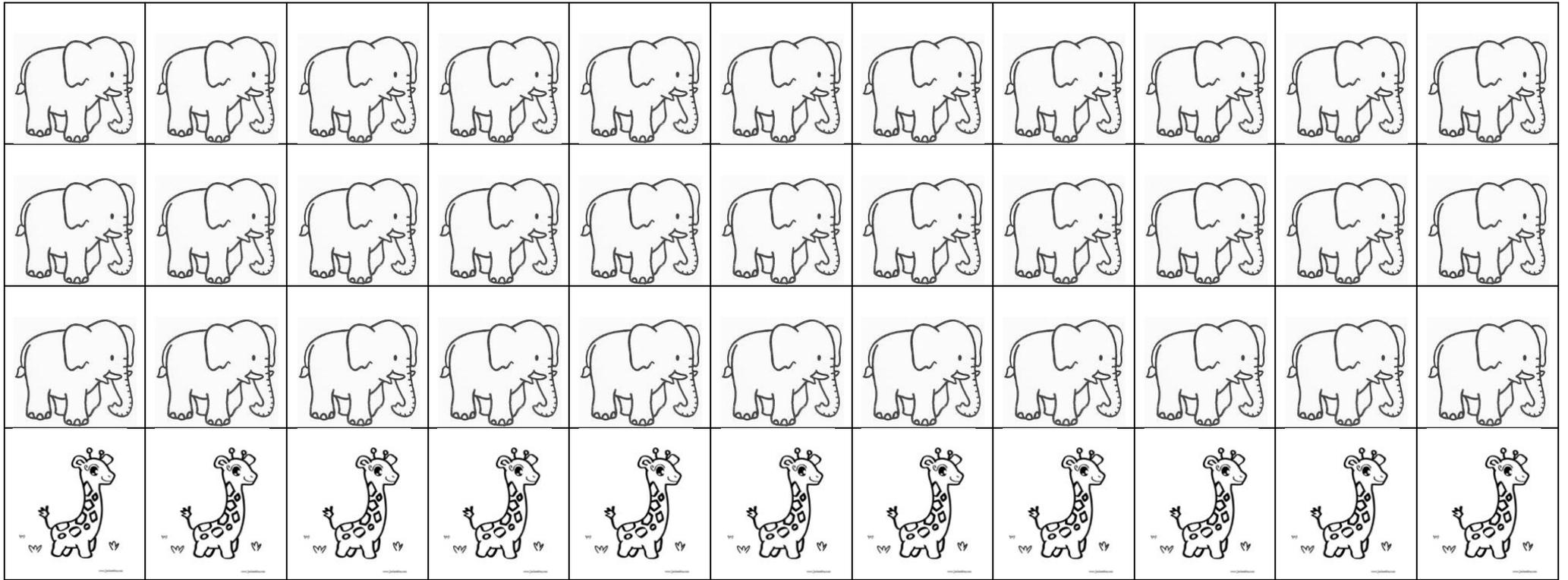


Le rond

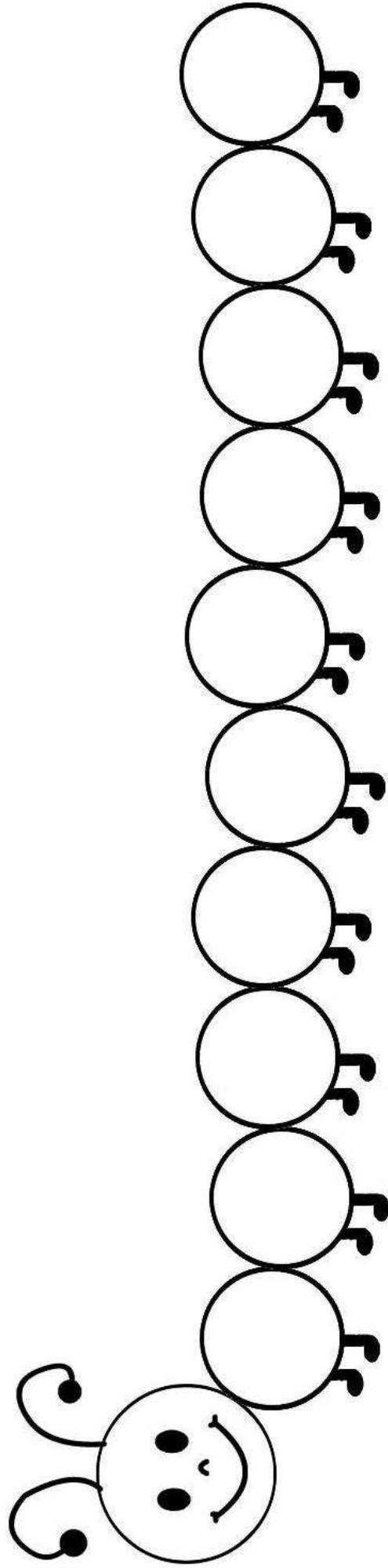
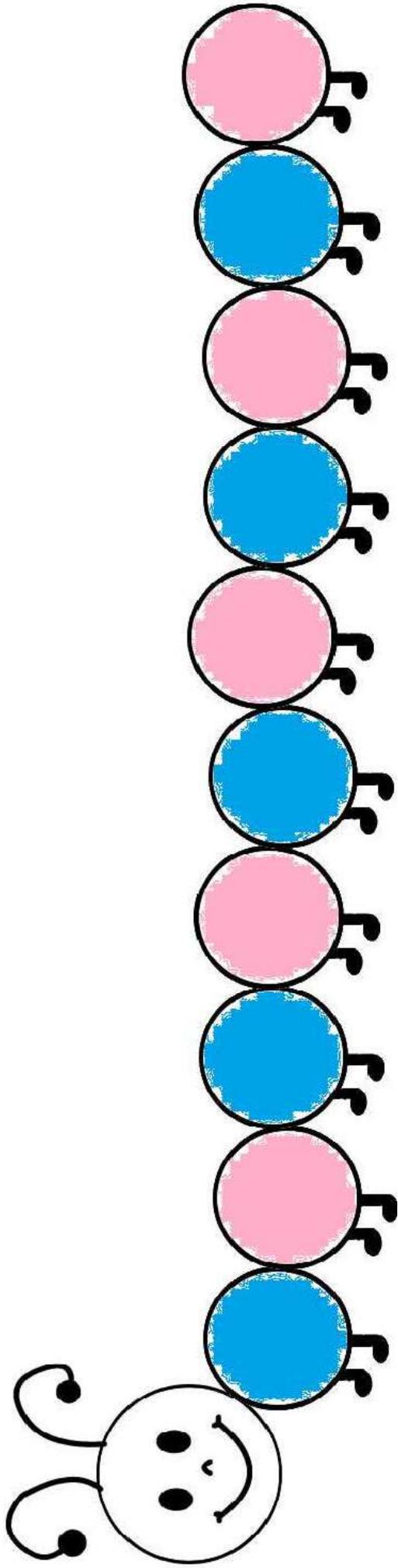








Algorithm



MOUSSE AU CHOCOLAT



Ingrédients :

		
6 oeufs	200 g de chocolat	2 sachets de sucre vanillé

Ustensiles :

							
2 saladiers	1 cuillère en bois	1 verre doseur	1 spatule	1 batteur électrique	8 petits pots	1 micro-ondes	1 frigo

Préparation :

1		Casse le chocolat en morceaux dans un saladier.
2		Fais-le fondre doucement au micro-ondes, en mélangeant toutes les 30 secondes.
3		Quand le chocolat est fondu, ajoute les jaunes d'oeufs et le sucre vanillé, puis mélange.
4		Monte les blancs en neige.
5		Ajoute délicatement les blancs au mélange à l'aide d'une spatule.
6		Verse dans des petits pots et fais prendre la mousse au frais pendant 2 heures.