

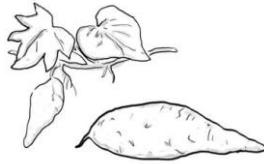
Rosèt gato patat



Kosa i fo ?

Pou 8 péron :

- 1kg 500 patat dous
- 4 a 5 zèf
- 175 g do bér
- 250g do sik
- 1 gous vaniy la Rényon
- 4 c a soup likèr Marie Brizard



Préparasyon:

- Fé kwir lo band patat. Kan ou giny anfans in kouto dédan, I vé dir lé kwi.
- Tir lo band patat dann lo, plish é kraz tout.
- Azout lo bér an morso, lo sik, la likèr, la vaniy é lo band zèf. Mélanz byin tout ansanm.
- Bér in mouli pi vérs lo préparasyon dédan. Galiz byin la pat dési é fé band tré pou décoré.
- Alim lo four 190° é mèt lo gato pou kwir pandan 1h. Kan dési na in krout doré i form, lé kwi.
- Lès frédi avan manzé.

Aprési !



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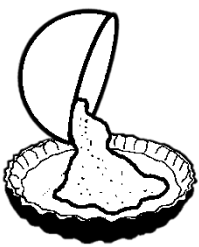

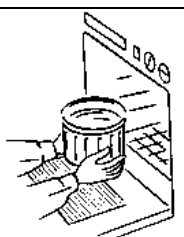
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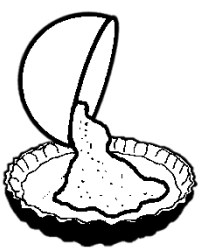

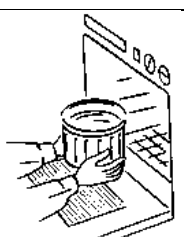
Aprési !





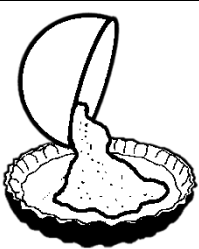

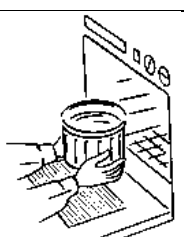
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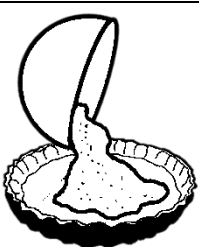

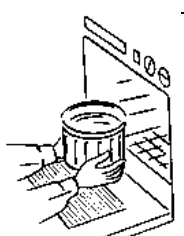
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