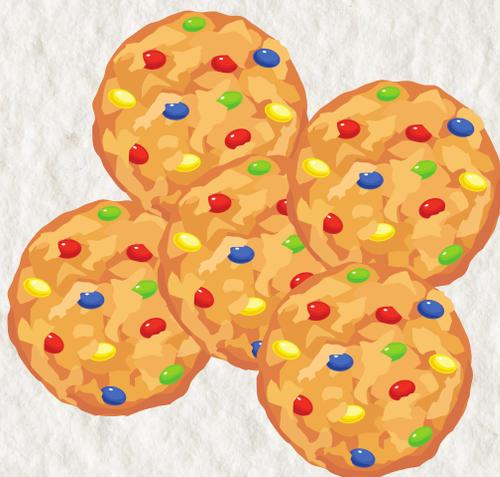
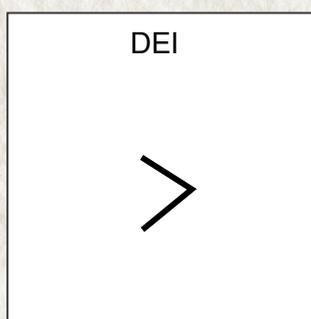
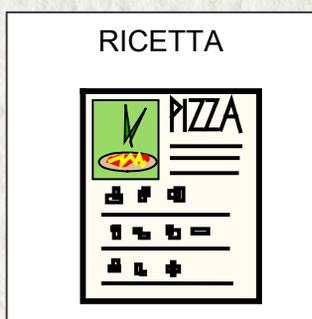


Risorse in simboli

Livello ●●●●●



auxilia

Biscotti buoni e veloci da fare

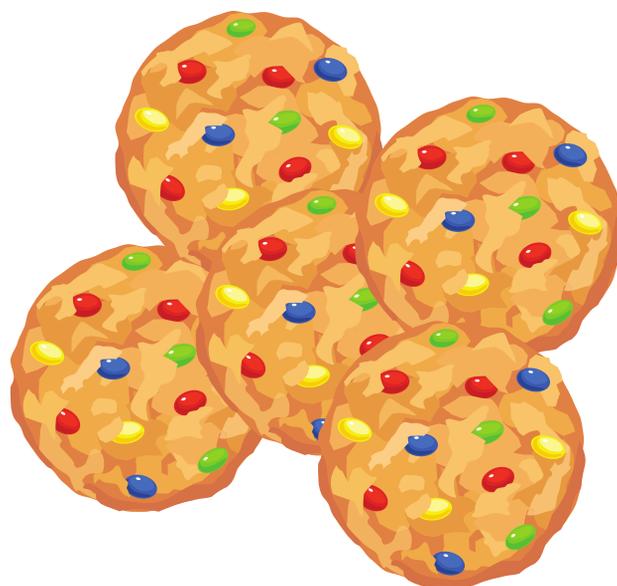
Questa ricetta è stata sperimentata decine e decine di volte con bambini a gradi di abilità molto diversa. E' facile da realizzare e molto veloce.

Come tutte le preparazioni di cucina, pone però ostacoli a quei bambini che presentano difficoltà motorie severe: nel loro caso, una parte del lavoro potrebbe essere svolta utilizzando un piccolo sistema di controllo ambientale attivato da un sensore.

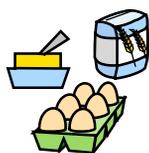
Se non conoscete questi dispositivi, potete vederli qui:

<http://www.auxilia.it/site/lang/it-IT/page/18/product/29>

<http://www.auxilia.it/site/lang/it-IT/page/18/product/70>



INGREDIENTI



ZUCCHERO



200

200

GRAMMI



BURRO



200

200

GRAMMI



FARINA



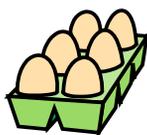
500

500

GRAMMI



UOVA



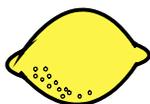
2

2

LIEVITO DA ½ KG



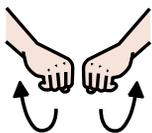
LIMONE



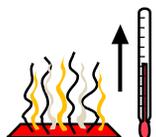
GRANELLI COLORATI



PROCEDIMENTO



SCALDATE



IL FORNO



A 180.°

180°C

GRATTUGIATE



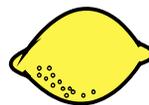
LA BUCCIA



DEL



LIMONE.



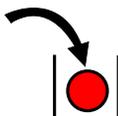
SCIOLIETE



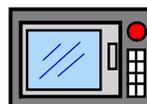
IL BURRO



DENTRO



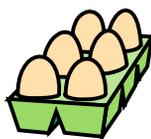
IL MICROONDE.



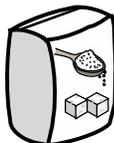
MESCOLATE



UOVA,



ZUCCHERO,



FARINA,



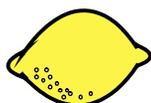
BURRO,



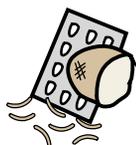
LIEVITO,



LIMONE



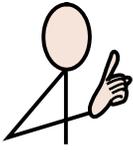
GRATTUGIATO.



L'IMPASTO



DEVE



ESSERE



MORBIDO.



SE



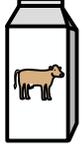
NECESSARIO



AGGIUNGETE



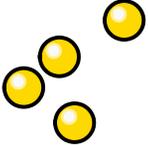
LATTE.



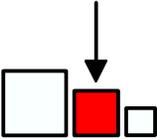
MODELLATE



PALLINE



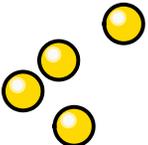
NON PICCOLISSIME.



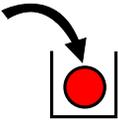
IMMERGETE



LE PALLINE



DENTRO



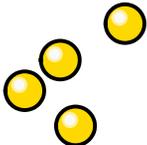
I GRANELLI.



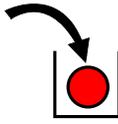
METTETE



LE PALLINE



DENTRO



UNA TEGLIA



INFORNATE



PER CIRCA



10 MINUTI.

