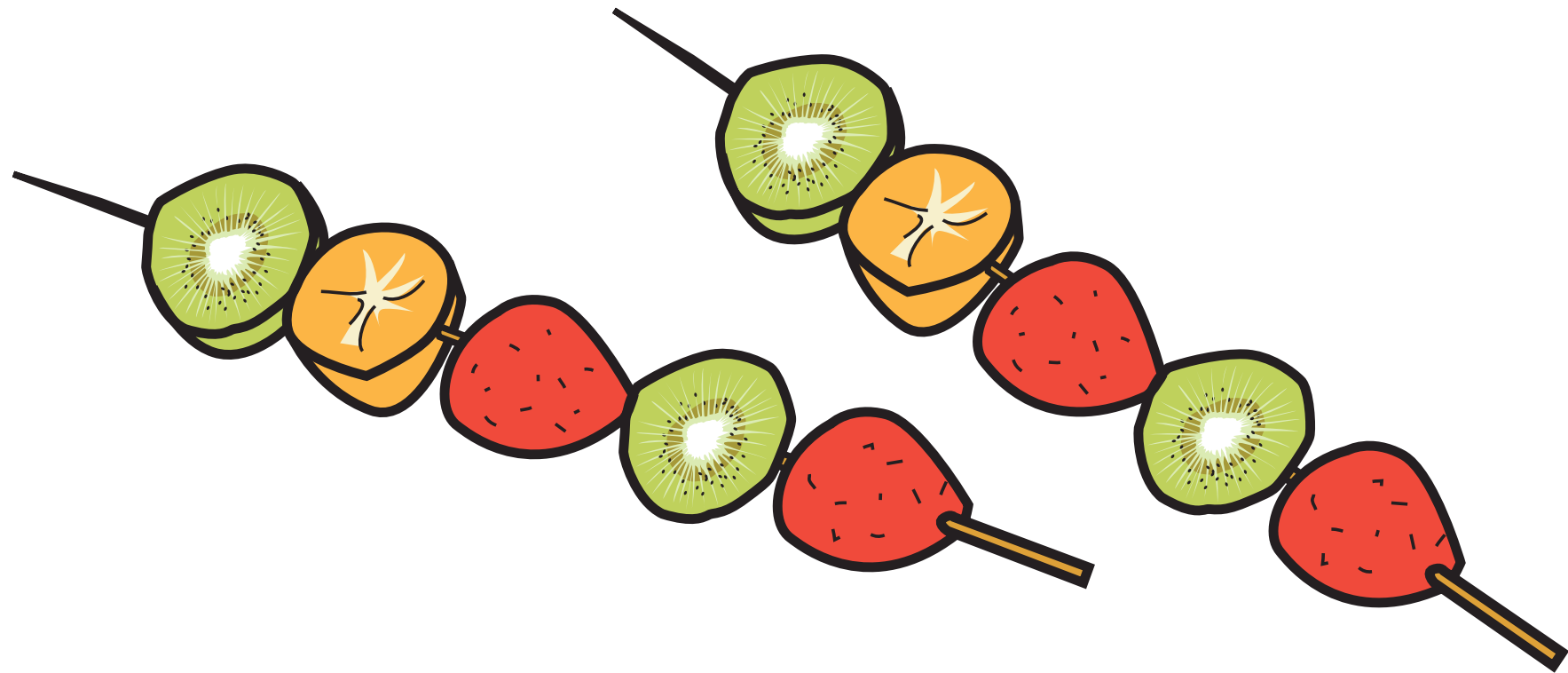


# ¿Cómo hacer una brocheta de fruta?



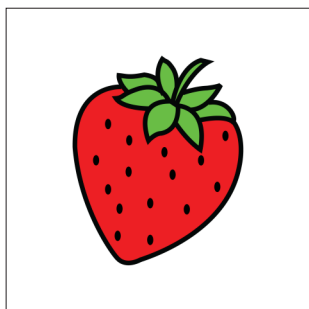
## Recetas Arasaac y #Soyvisual

**#Soyvisual**

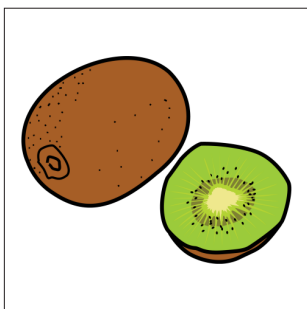
Pictogramas - Procedencia: Arasaac (<http://catedu.es/arasaac/>) Sergio Palao. Licencia: CC (BY-NC-SA).  
Ilustraciones - Procedencia: #Soyvisual (<http://www.soyvisual.org>) Fundación Orange. Licencia: CC (BY-NC-SA).  
Material creado por Tropical ([tropicalstudio.com](http://tropicalstudio.com)).

Fundación  orange™

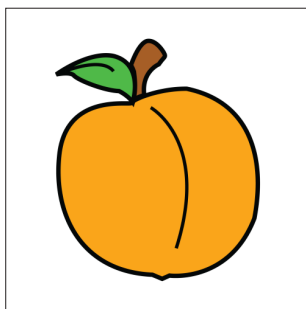
## INGREDIENTES BROCHETA



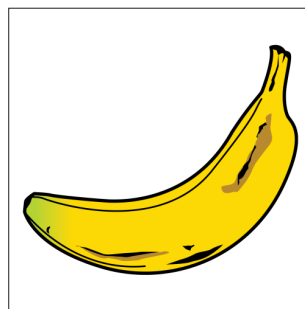
150 GR DE FRESAS



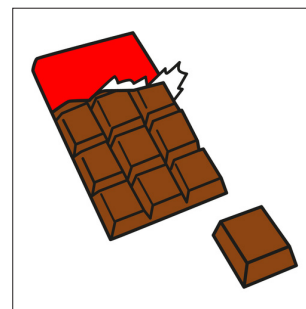
3 KIWIS



2 MELOCOTONES

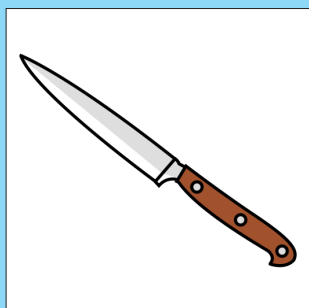


2 PLÁTANOS



CHOCOLATE

## UTENSILIOS



CUCHILLO

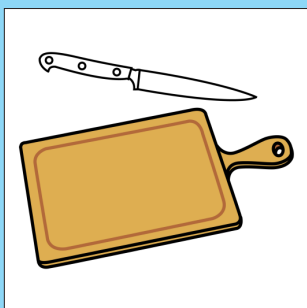
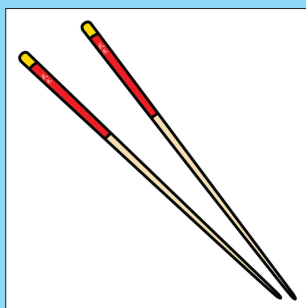
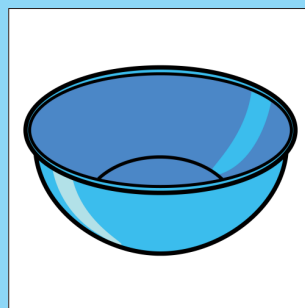


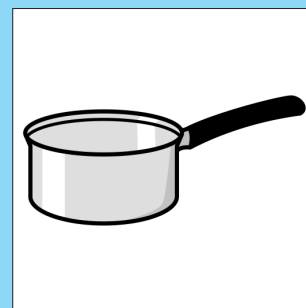
TABLA DE CORTAR



PALILLOS

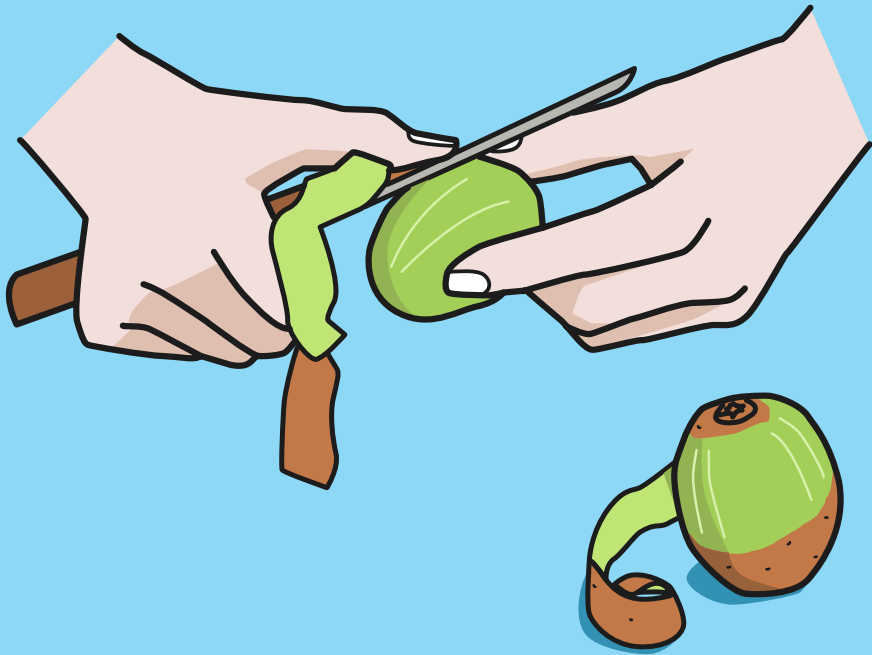


BOL

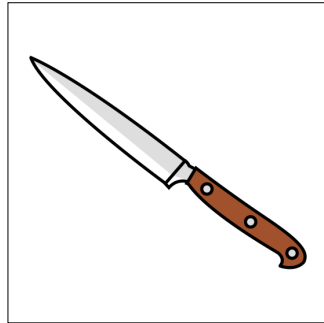
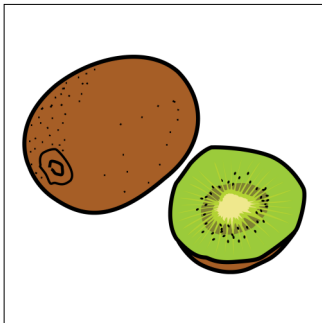


CAZO

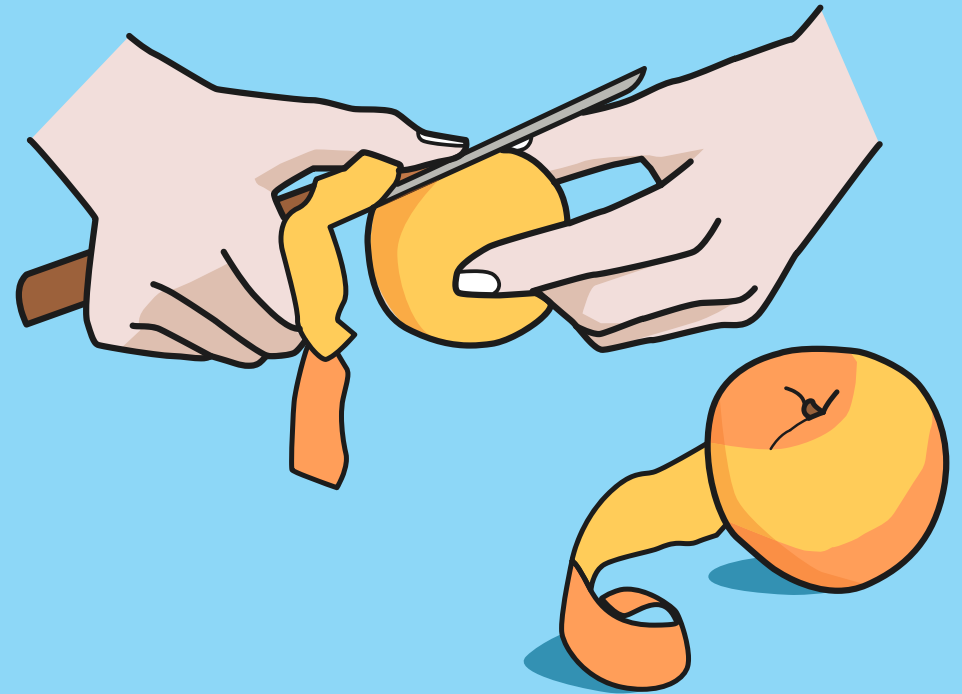
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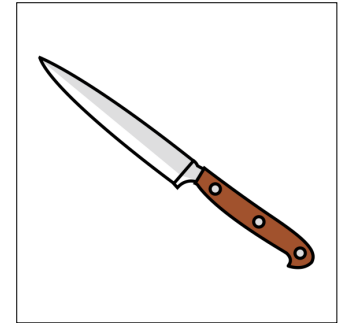
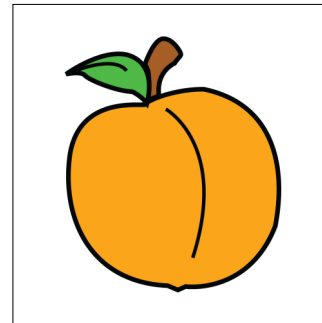
PELAMOS LOS KIWIS



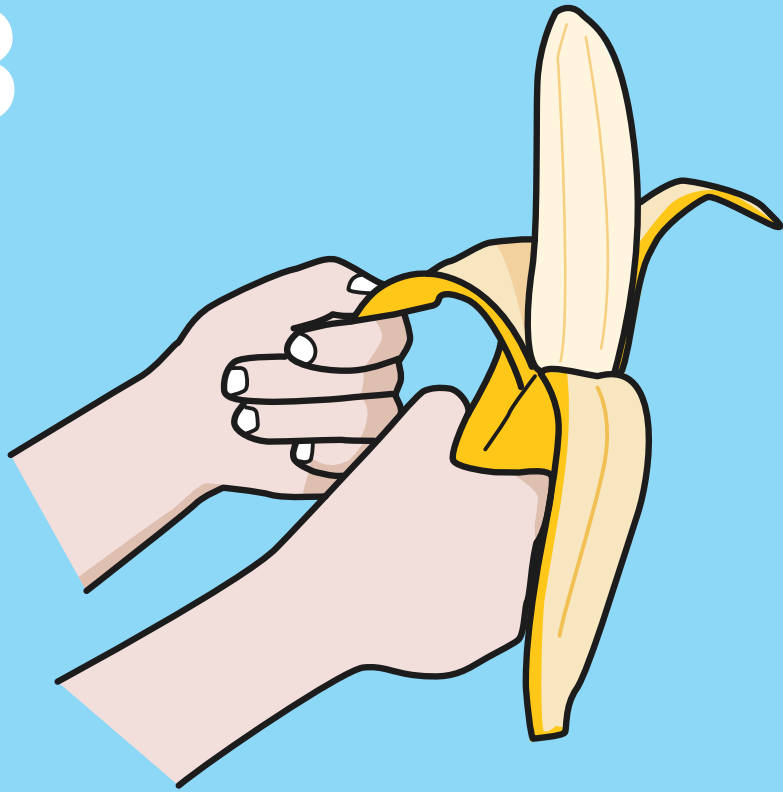
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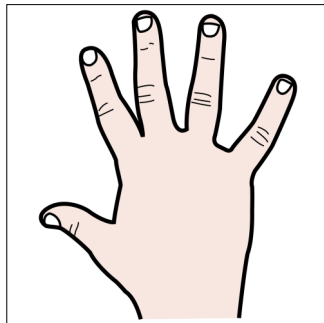
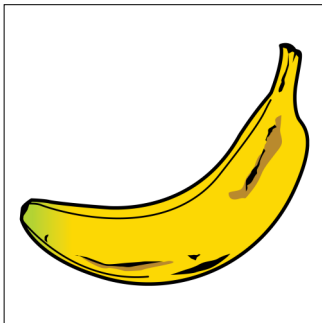
PELAMOS LOS MELOCOTONES



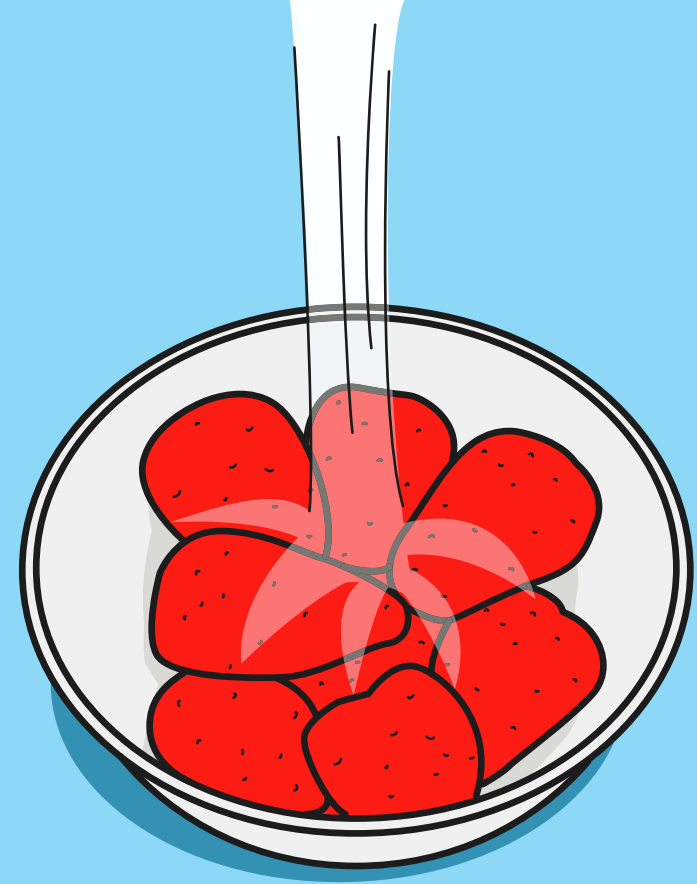
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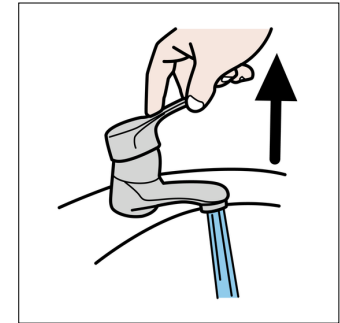
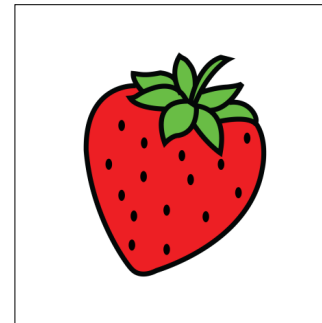
PELAMOS LOS PLÁTANOS



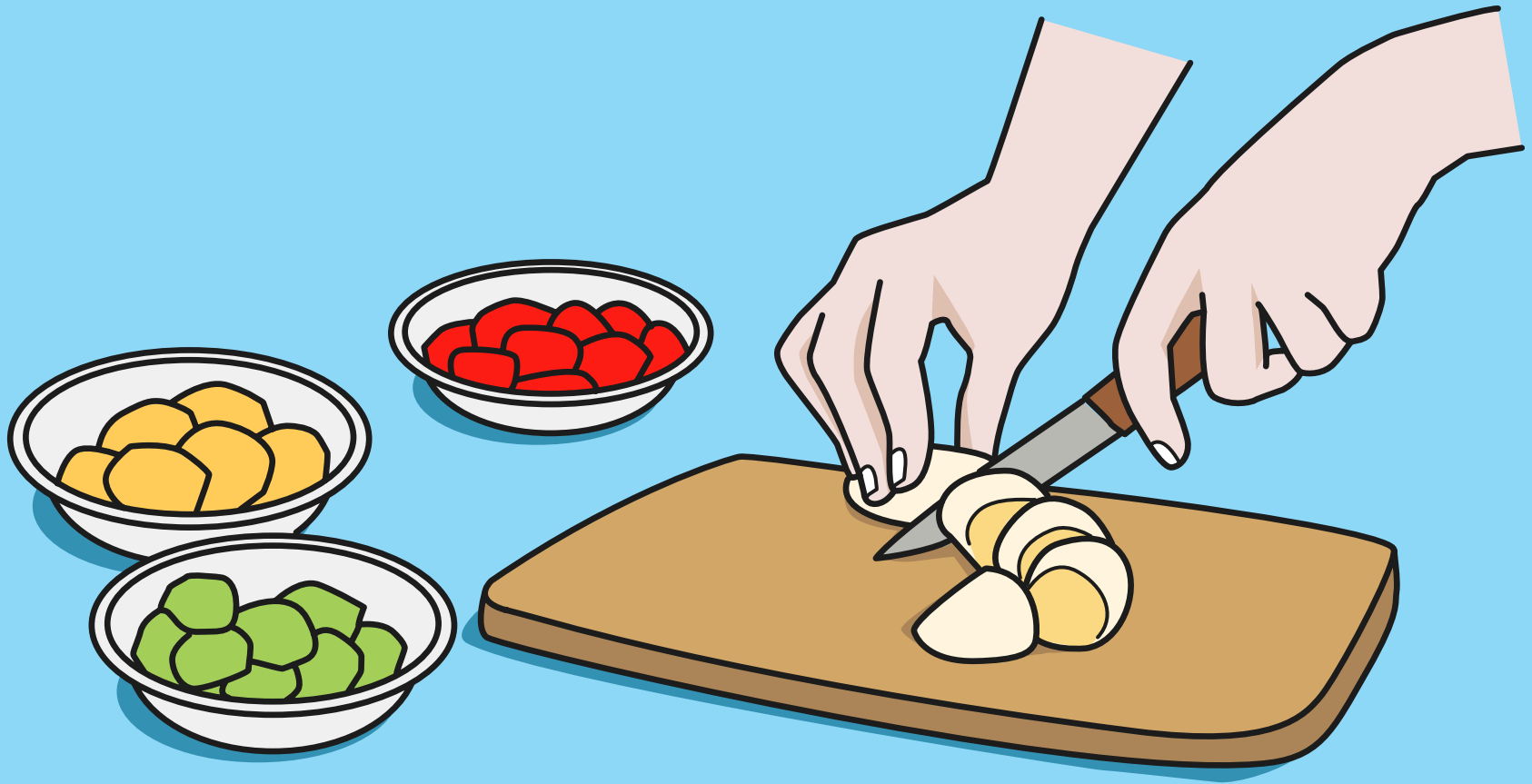
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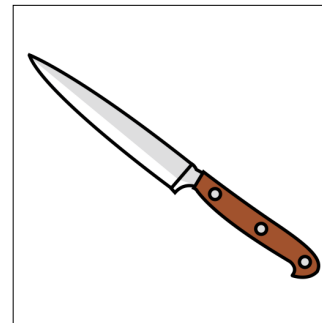
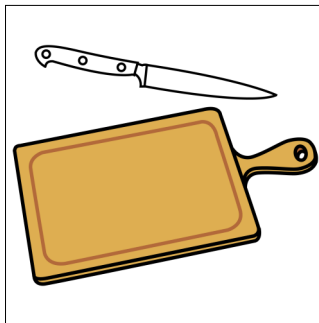
LAVAMOS LAS FRESAS



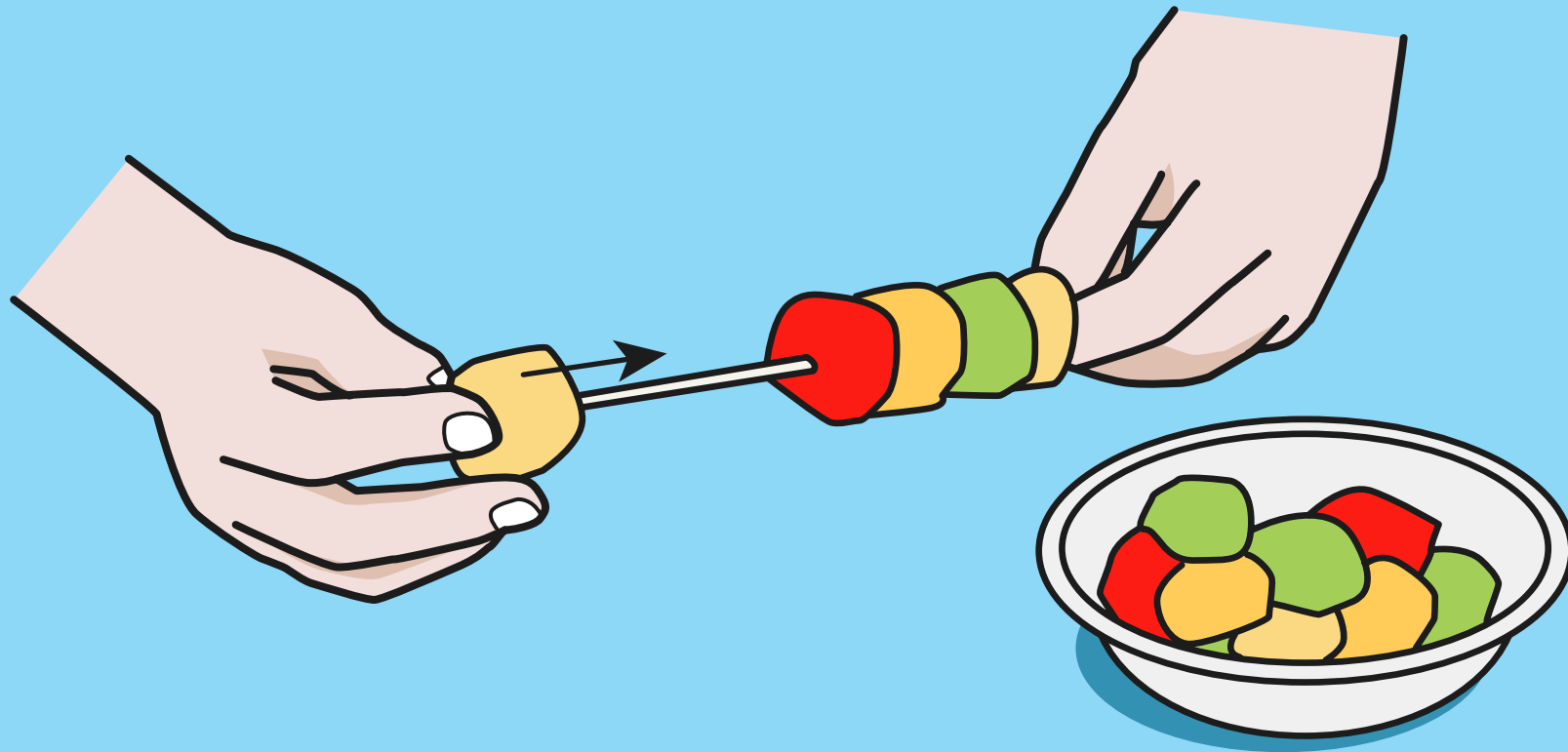
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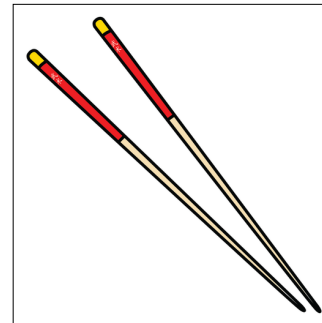
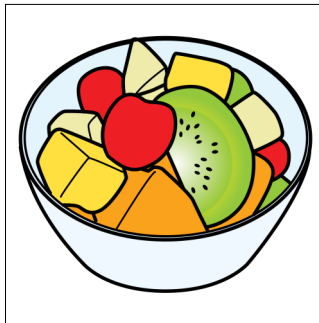
CORTAR LAS FRUTAS EN TROZOS



6



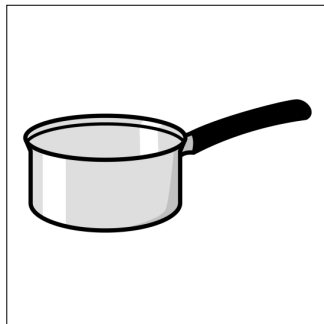
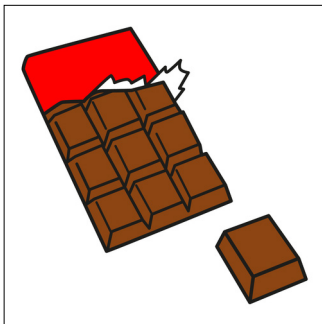
PINCHAR LOS TROZOS DE FRUTA EN LAS BROCHETAS



7



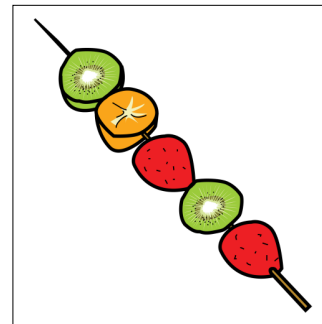
FUNDIR CHOCOLATE

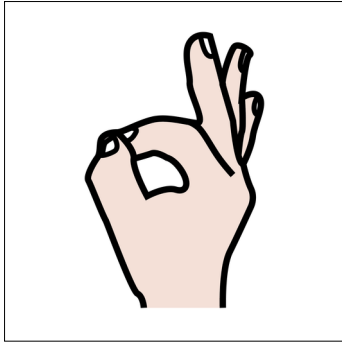


8



MOJAR LAS BROCHETAS EN CHOCOLATE





# ¡Buen provecho!

