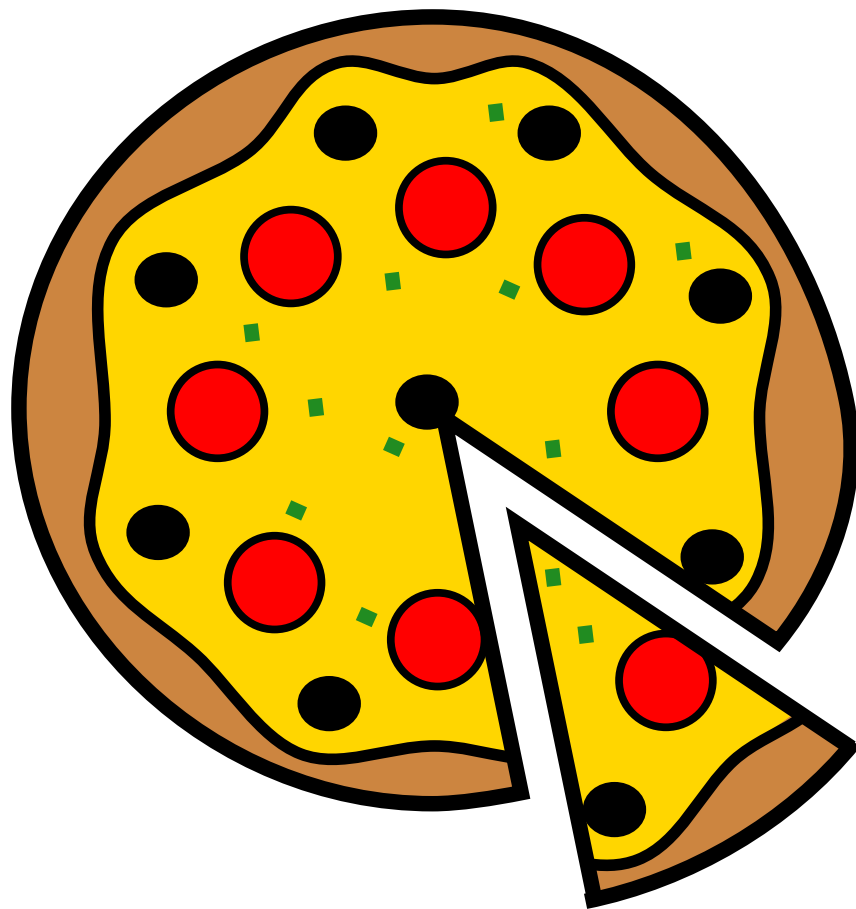


¿Cómo hacer una pizza?



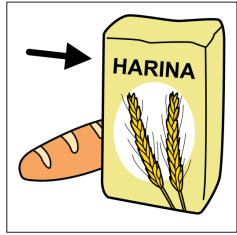
Recetas Arasaac y #Soyvisual

#Soyvisual

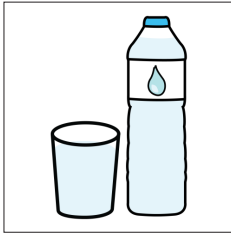
Pictogramas - Procedencia: Arasaac (<http://catedu.es/arasaac/>) Sergio Palao. Licencia: CC (BY-NC-SA).
Ilustraciones- Procedencia: #Soyvisual (<http://www.soyvisual.org>) Fundación Orange. Licencia: CC (BY-NC-SA).
Material creado por Tropical (tropicalstudio.com).

Fundación 

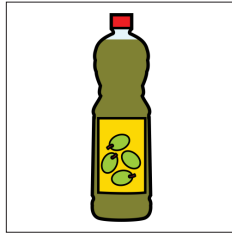
INGREDIENTES MASA



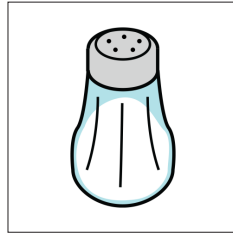
400GR.
DE HARINA



200ML.
DE AGUA



2 CUCHARAS DE
ACEITE DE OLIVA

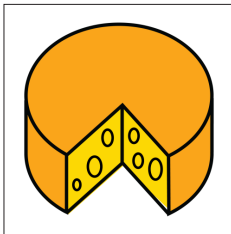


UNA PIZCA
DE SAL

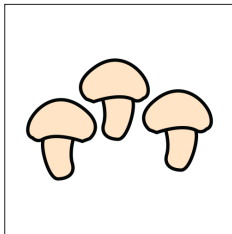
INGREDIENTES PIZZA



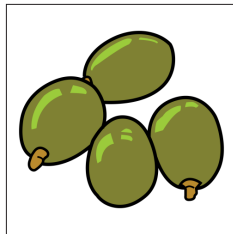
TOMATE FRITO



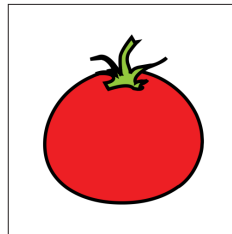
QUESO



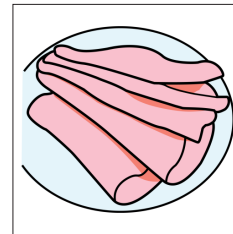
CHAMPIÑONES



OLIVAS

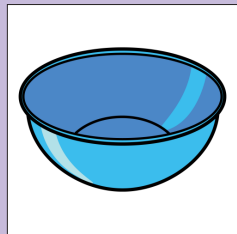


TOMATE



JAMÓN DE YORK

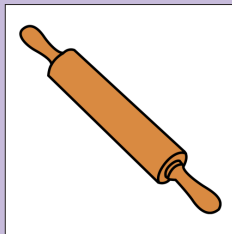
UTENSILIOS



BOL



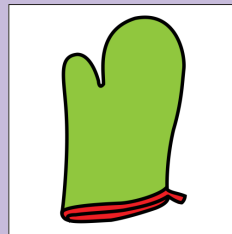
CUCHARA
DE MADERA



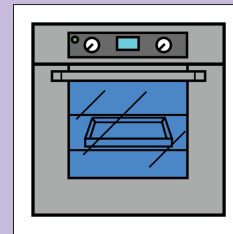
RODILLO



BANDEJA

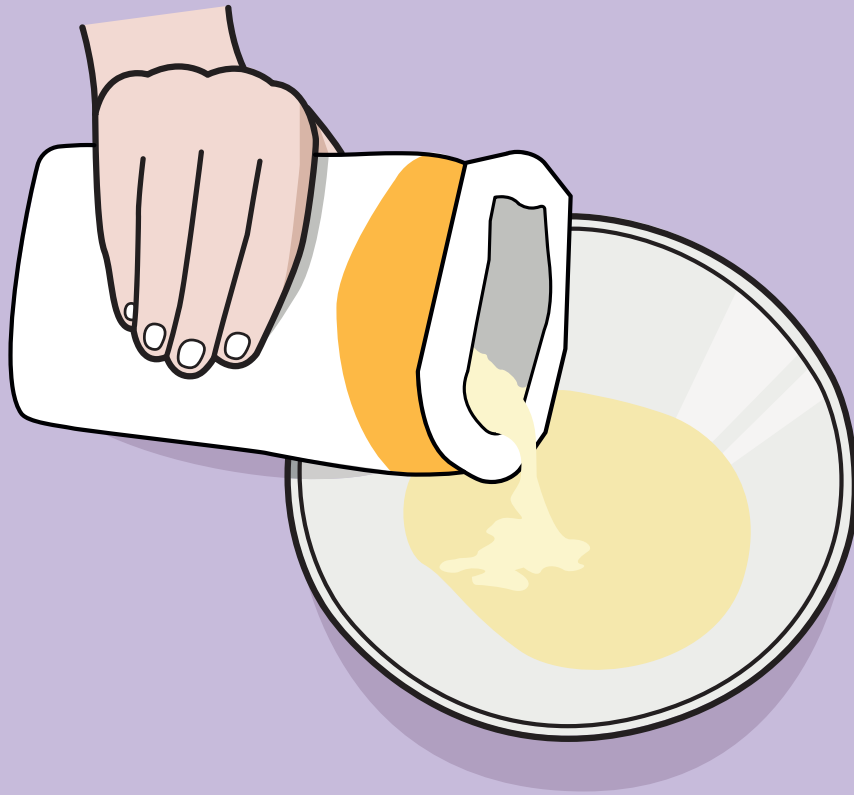


GUANTE

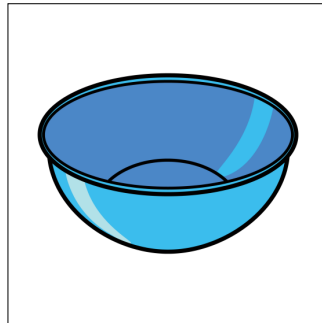
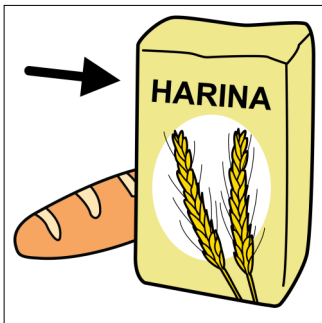


HORNO

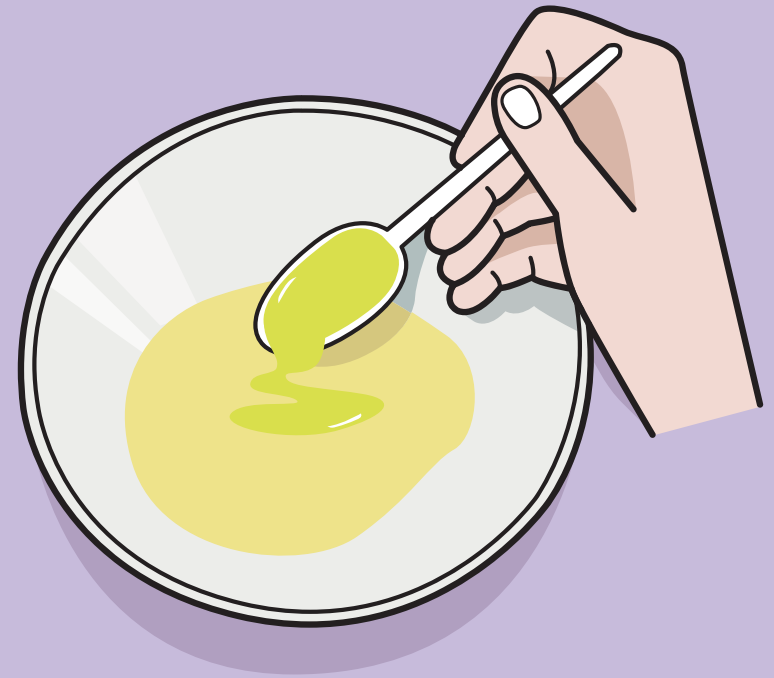
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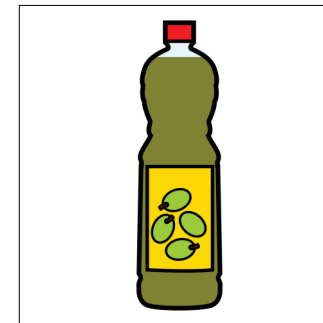
ECHAMOS 400 GR. DE HARINA EN UN BOL



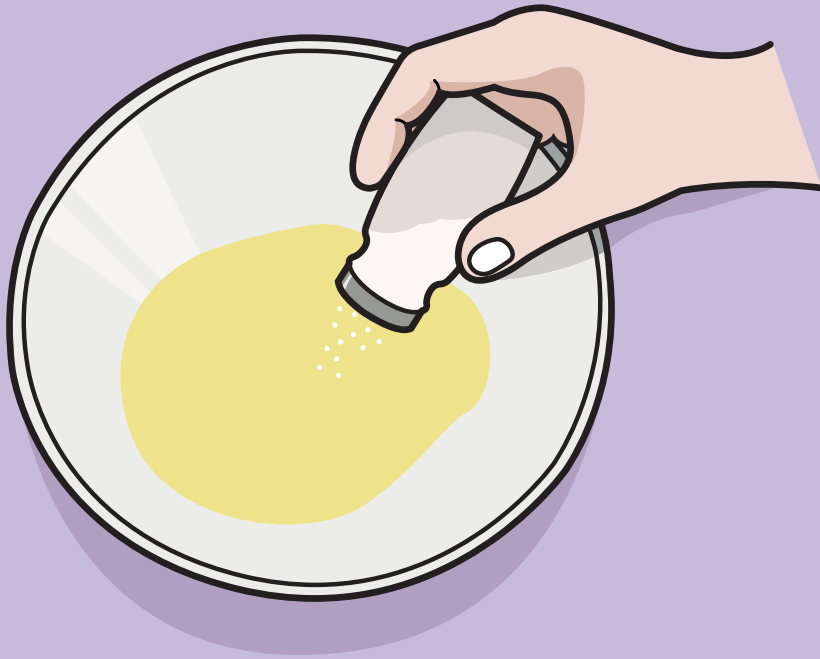
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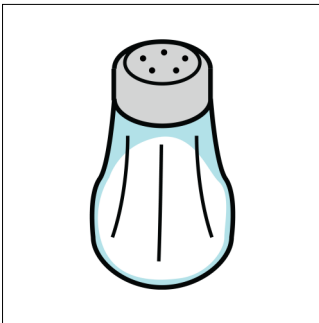
ECHAMOS 2 CUCHARAS DE ACEITE DE OLIVA EN EL BOL



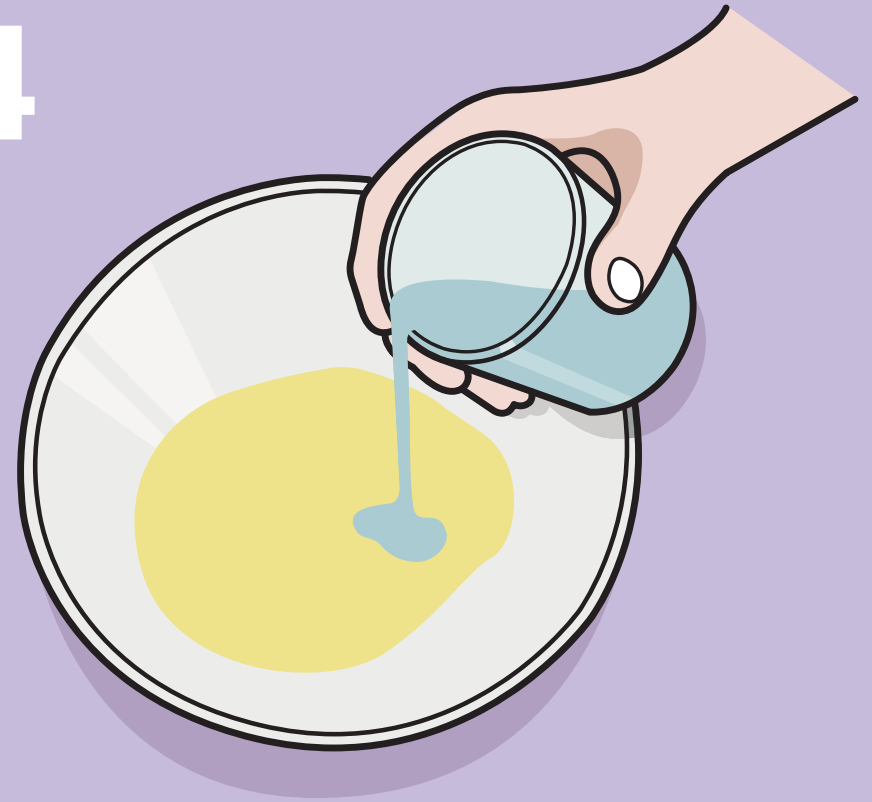
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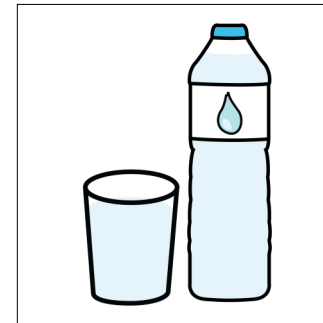
ECHAMOS UNA PIZCA DE SAL EN EL BOL



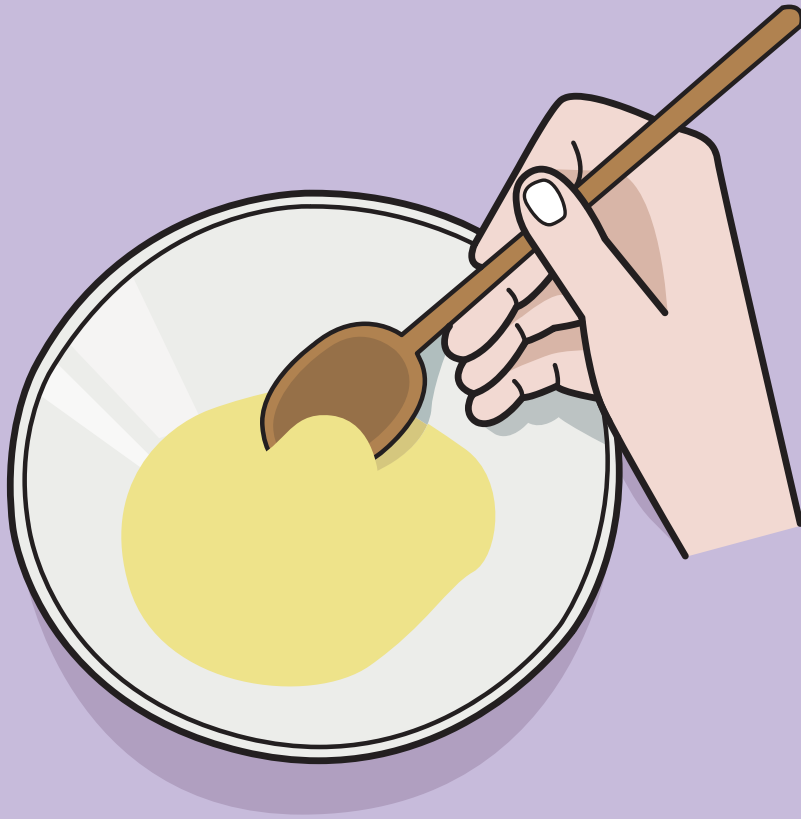
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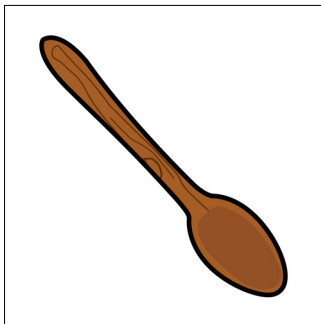
ECHAMOS 200ML DE AGUA EN EL BOL



5



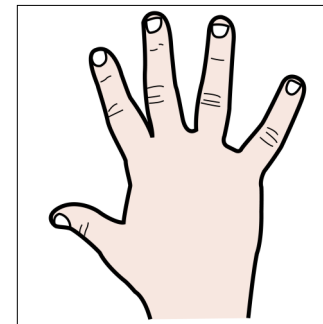
REMOVER EL CONTENIDO CON UNA CUCHARA DE MADERA



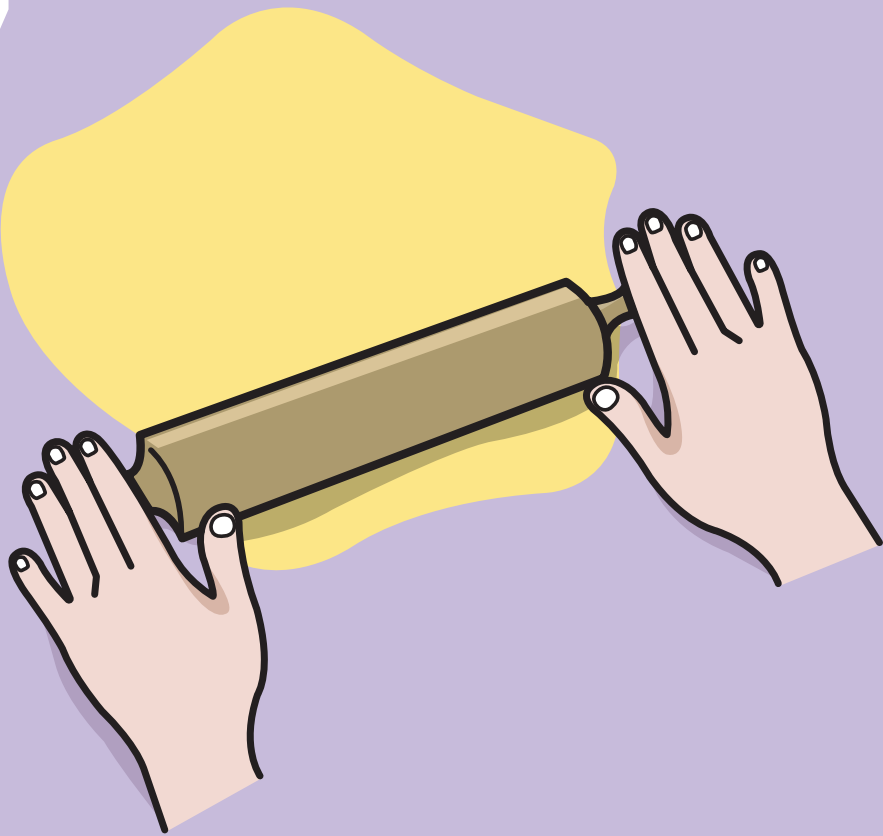
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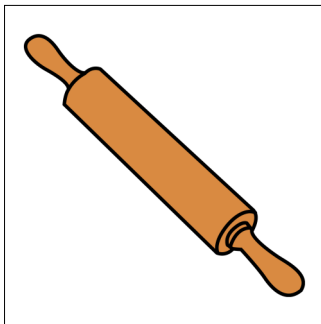
AMASAR LA MASA CON LAS MANOS



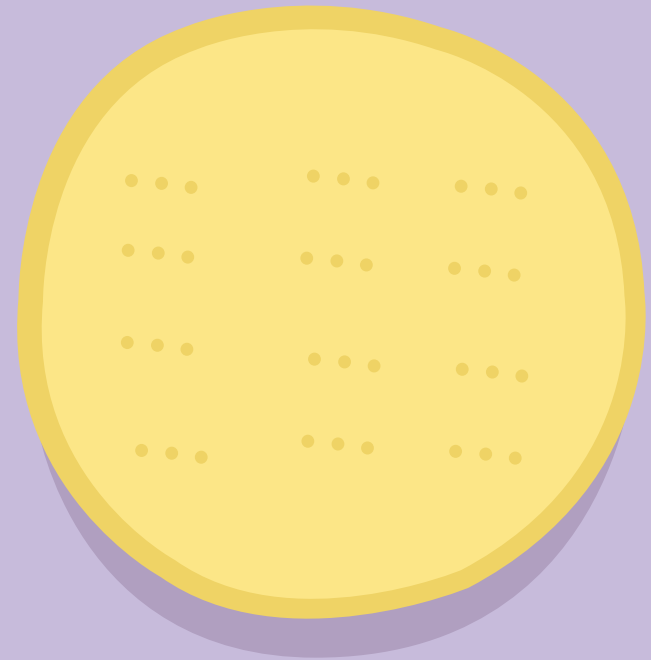
7



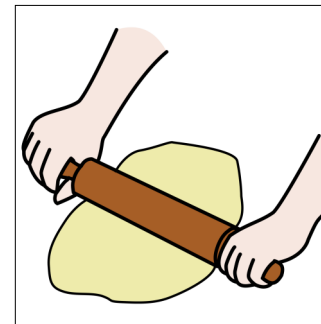
ESTIRAMOS LA MASA CON EL RODILLO



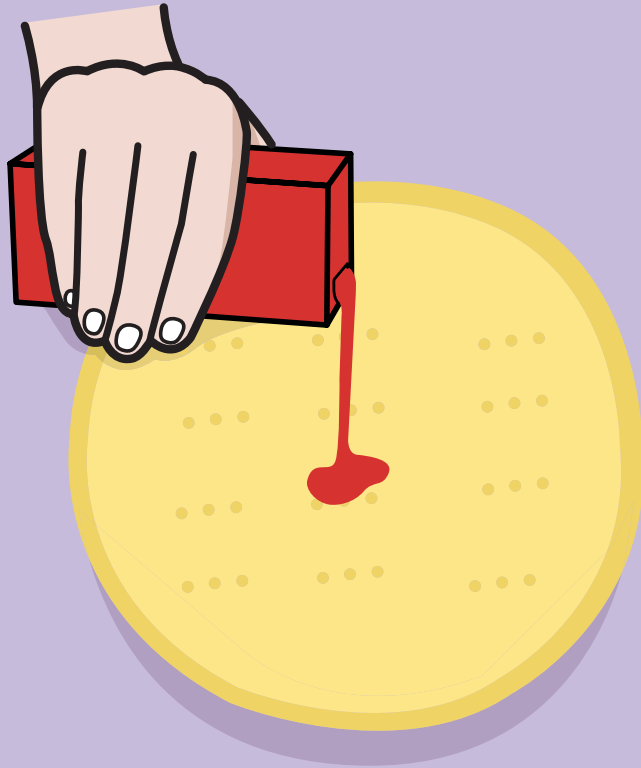
8



HACEMOS UN CIRCULO DE MASA MUY FINA



9



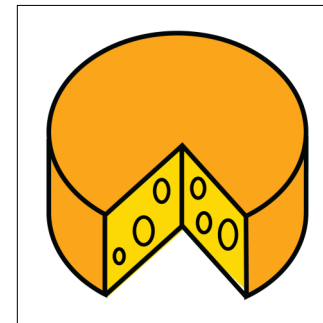
CUBRIMOS LA MASA CON TOMATE FRITO



10



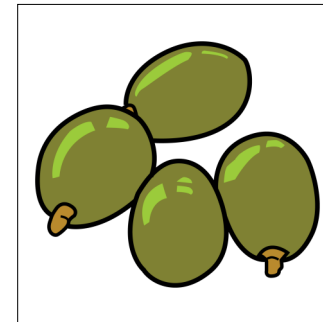
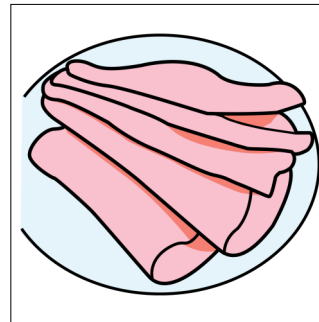
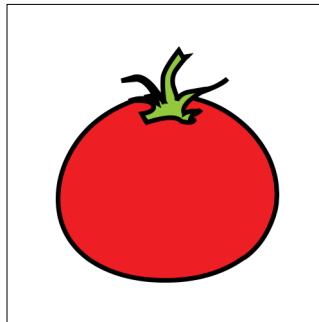
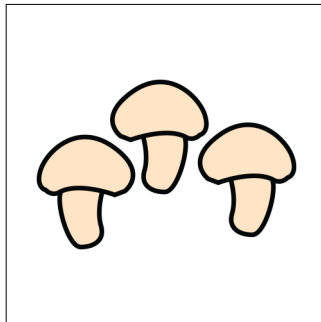
CUBRIMOS DE QUESO DE MANERA UNIFORME



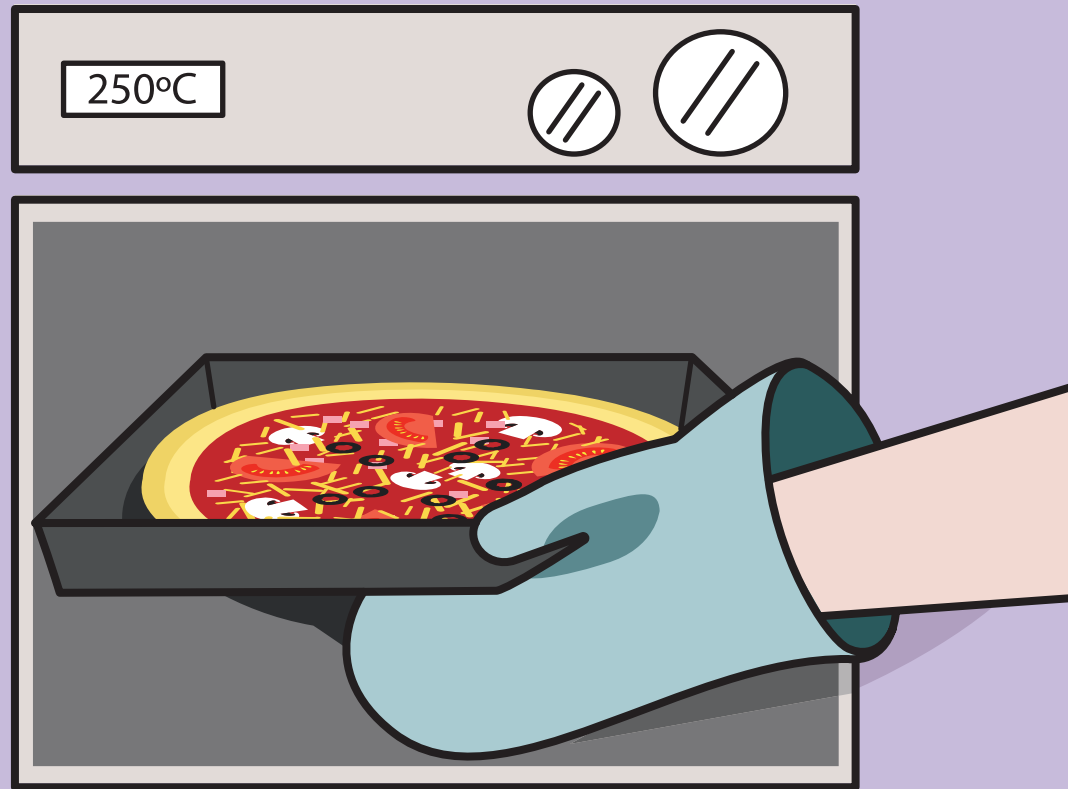
11



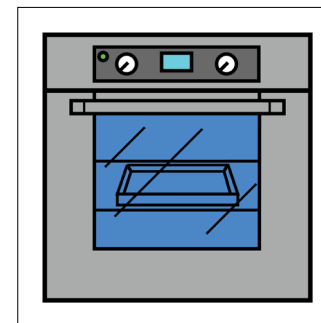
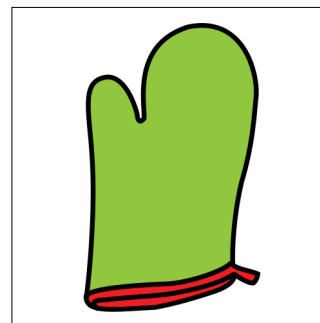
ECHAMOS LOS INGREDIENTES CORTADOS: CHAMPIÑONES, TOMATE, JAMÓN DE YORK Y OLIVAS

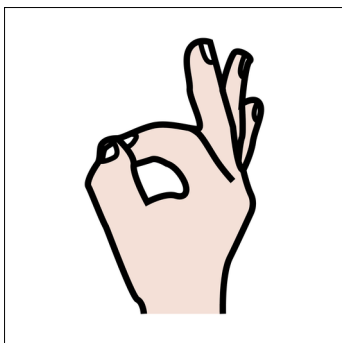


12



PONEMOS LA PIZZA EN UNA BANDEJA Y HORNEAMOS A UNA TEMPERATURA DE 250°C DURANTE 15 MINUTOS





¡Buen provecho!

