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## Torta de atum bimby

Ingredients pie 3 tinned tuna 5 eggs 1 large onion 400g taja milk 130g flour type 55 65g margarine 50g olive oil 1 c. tea baking powder Salt q.b. Pepper q.b. Breadcrumbs sprinkled with bimby vegetable paper Ingredients filling 1 package of sea delights 2 tomatoes 1 onion 30g olive oil Basil q.b. Salt q.b. Pepper q.b. Preparation Pre-Pre-heat oven 180°C. Put a cup of butterfly egg whites and program 5min/ vel 3. Book. Place the onion and program 5 sec/vel 5. Add the olive oil and margarine and 7min/100°C/vel 1. Add dried tuna and 0,3min/100°C/vel 3. Add milk and program 15sec/vel 2. Add the flour, baking powder, egg yolks, salt and pepper and program 20sec/vel 3. Wrap the egg whites in the castle to sweep the wire. Fill the tray with a sheet of baking paper and pour the prepared and place in the oven for 20 minutes. With a clean cup place onion and program 5sec / vel5. Add the sliced tomatoes, olive oil, salt, pepper and basil leaves, and program 7min/100°C/vel 2. Then 15sec / vel 5, add sea charms to cut pieces and program 2min / vel 2. The dough is shaped from a breadcrumb-sprinkled cloth, spread the filling, roll and put the rest of the filling. The recommendation comes with white rice or mixed salad. Wednesday!!! Midweek and the weather out there is not appetizing. Time to go to the kitchen to try out new recipes. I love tuna and sea charms, so how about joining two stuffed pies? That's what I did for dinner last night, and it was delicious. This one is really tested when you're fans of these two ingredients. That's very good!!! Good cooking!!! Ingredients: For the dough - 5 Eggs - 2 Small Onions - 30 g olive oil - 50 g liquid cooking Cream - 3 cans tuna (natural use) - 400 g milk - 130 g flour - 1 clh. Baking Powder Tea - Salt and pepper q.b. - Breadcrumbs for filling - 2 Packets of sea delights - 2 Small onions - 30 g olive oil - 4 tomatoes in pieces - Operans q.b. - Salt and pepper q.b. Preparation: Pasta 1. Preheat the oven to 180°C 2. Butterfly - place egg whites - 5 Min / Vel 3 Remove and reserve. 3. Onion in pieces - 5 Sec/vel 5 4. Olive oil + liquid cooking cream - 7 min/100°/Vel.1 5. Dried tuna - 3 Min/100°/Vel.3 6. Milk - 15 E/Vel 2 7. Flour + yeast + yolks + salt + pepper - 20 E/Vel.3 8. Wrap with spatula, castle egg whites ready 9. Fig a rectangular tray with baking paper. Pour the dough and place in the oven for about 20 minutes. Filling 1. Clean cup - Onion - 5 Sec/Vel.5 2. Tomato + olive oil + salt + pepper + operans q.b - 7 Min/100°/Vel 2 3. Choose one of two options: - If you want to know the deliciousness of the sea First grind 15 Sec/Vel.5, then add the charms into pieces and mix 2 Min/Vel.2 - If you want the filling, as you grind 15 Sec/ Vel.5 pour the charms through the nozzle crush and finally mix 2 Min/Vel.2 (that's what I did) 4. The dough is converted into a cloth sprinkled with breadcrumbs, spread the filling over the top, roll and place the rest of the filling on top 5. Serving salad or rice Pasta: 300gr wheat flour 1 c. Baking powder soup 250gr milk 100gr oil 2 eggs 1 concentrated cube fish or seafood (homemade) 1 onion Filling: 2 cans of tuna natural 1/2 jar cooked corn cup put onion, fish cube, oil, eggs and milk, program 10 sec./vel. 5/7/9. Add the flour and yeast and mix for 10 seconds. 3. Pour half the dough into a refractory grease grease grease grease grease with oil and sprinkle with flour and fill with tuna and corn. Cover with the rest of the dough and sprinkle with oupies. Bake in a preheated oven at 200°C for about 25 minutes. Serve warm or cold with salad. Preparation time 15min Most of our recipes are easy to make. However, some require more time or are a little more demanding, classified as medium or advanced. Time you need to prepare this recipe from start to finish Parts INGREDIENTS 400 g water 5 eggs 150 g green olives s / disposable 280 g milk 50 g butter 20 g fresh baker yeast 500 g flour type 65 5 feet lemon thyme, only leaves 1 c. salt tea Dijon mustard q.b. 250 g canned tuna drained 250 g roasted pepper cut sesame seeds q.b w / sprinkle Nutrition 1 serving Energy 2468 kJ / 591 k cal Protein 26 g Carbohydrate 65 g Fat 24 g In Collections Magazine August 2018 33 Recipes, Portugal [date:[id:r423010,title:Chocolatedge Cake Rating:4.1,published On:2019-02-07T00:00:00Z,descriptiveAssets:[{square: transformation}/img/recipe/vimdb/280532]],totalTime:2400 ,objectD:r423010,queryID:7 7 95teff61d843b9c96f3d7786d388b,position:1,letters:[core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-full,core -rating\_\_point-full,],(id:r258893,title:Almond and chocolate,rating:4.9 published At:2018-02-08T00:00:00Z,descriptiveAssets:[{square: .com/image/upload/(transformation)/img/recipe/vimdb/247786]],totalTime:3000,objectD:r258893,query:7795feff 19 d8543b9c96f3d7786d 388b,location:2,stars:[core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-half]],(id:103740,title:Pizza without chourição cogumelos ,rating:3.7,publishedAt:2015-10-10T00:00:00Z,descriptiveAssets:[{square: transformation}/img/recipe/vimdb/144857\_1899-743-3384-3384]],totalTime:3000,objectD:r103740,queryID:7795feff61d8543b9c96f3d7786d388b,position:3,stars:[core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-half]],(id:r41450,title:Bolo de banana em frasco,rating:4.6,publishedAt:2014-05-08T00:00:00Z,descriptiveAssets:[{square: transformation}/img/recipe/vimdb/53523\_269-1814-4175-4175]],totalTime:2700,objectD:r41450,queryID:7795feff61d8543b9c96f3d7786d388b,position:4,stars:[core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-full,core-rating\_\_point-half]]]] \*\*contém também a indicação para a Bimby Ingredients: Massa: 10 colheres de sopa de farinha 2 ovos 4 dl de leite 1 dl de azeite 1 colher de sopa de fermento 1 pitada de sal manteiga para untar farinha para polvilhar \*também adicionei uma colher de chá de açúcar à massa Recheio : 2 cans of tuna 2 small onions 100g cooked corn 50 pitted green olives 1 directional olive oil 2 tbsp grated cheese 1 tbsp chopped parsley 1 teaspoon oregano \* Here I also added grated pie carrot:1. Preheat the oven to 180°C.2. Place the butterfly, egg whites and salt and beat 8 min / vel 3.3. Then program 2 min/vel 2 and add the yellow wire with the lid cap. Add the flour and yeast and wrap together in spatula.5. Pour the mixture into a tray with previously greased butter and sprinkle with flour and bake at 180°C for about 30 minutes. Preparation of the filling:6. Place a glass of carrots, peppers, onions, garlic powder, courgettes, peeled tomatoes, olive oil, oregano, salt and chop 5 sec/vel 5.7. Then sauté 7 min/Varoma/vel .8. Add tuna and 5 min/Varoma/vel .9. Unmold the pie carefully with a cloth or vegetable paper, cover by filling and wrap hot. Serve with mixed salad with tomato, salad, carrot and corn. Tuna quiche 6 Who is against a good quiche? You really have to try it. To prepare your kitchen with this simple recipe for tuna quiche with your robot Bimby, Chef Express, Kitchen Companion, Mycook or Yammi, it's delicious! Your friends and family love it. Good appetite! Tuna quiche recipe (cooking robot) Make dough: pour flour into a robot cup, add egg, margarine and water and switch for 30 seconds at a rate of 6. Remove the dough from the glass, extend it to the countertop sprinkled with flour, forging tarteira, trim edges and chop the bottom with a fork. Stuffing: wash the cherry tomatoes, cut them in half and pour into a bowl. Pass the corn and olives with water, let it drain and add to the bowl. Drain the tuna well, pour it into the glass, add the eggs and milk, season with a pinch of salt and pepper and turn off for 5 seconds at a rate of 5. Add to the bowl, add the grated cheese and wrap very well. Pour the previous mixture into tarteira and cook for about 40 minutes or until cooked and sweet. Remove from the oven, unmold and serve to the taste of the decorated oven. TudoGostoso – When all blog blog recipes are born

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