





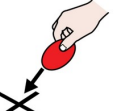





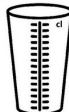



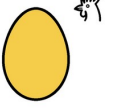

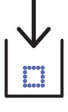

LA		DE	LA		AUX	
La	recette	de	la	tarte	aux	kiwis

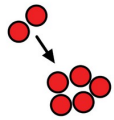


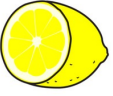
		●
J'	étends la pâte	


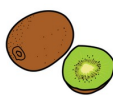
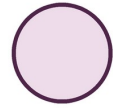
		LA			LE		●
Je	mets	la	pâte	dans	le	moule	

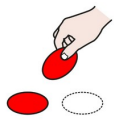
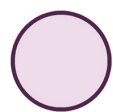
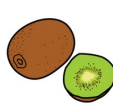
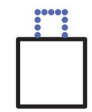

		LA		AVEC	1		●
Je	pique	la	pâte	avec	une	fourchette	



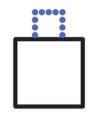
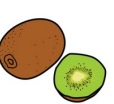
JE		100	g	DE		AVEC	1		●
Je	pèse	100	grammes	de	sucré	avec	un	verre doseur	



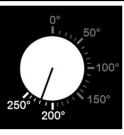
JE		4		+	LE			1		●
Je	mélange	quatre	oeufs	et	le	sucré	dans	un	saladier	

J'	 ajoute	50	CL	DE	 crème	+	LE	 jus	D'	 un demi citron	●
J'	ajoute	50	centilitres	de	crème	et	le	jus	d'	un demi citron	

JE	 coupe	LES	 kiwis	EN	 tranches	●
Je	coupe	les	kiwis	en	tranches	

JE	 dépose	LES	 tranches	DE	 kiwis	 sur	LA	 pâte	●
Je	dépose	les	tranches	de	kiwis	sur	la	pâte	

JE	 verse	LE	 mélange	 sur	LES	 kiwis	●
Je	verse	le	mélange	sur	les	kiwis	

 cuire	 30 minutes	A	 220 degrés	●
cuire	30 minutes	à	220 degrés	