








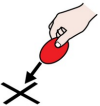










LA la	 recette	DE de	LA la	 confiture	AUX aux	 oranges	DE de	 Noël
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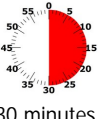
 JE	 épluche	1 1	kg kilo	DE de	 oranges	.
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JE Je	 découpe	LES les	 oranges	.
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JE Je	 mets	LES les	 oranges	 dans	1 UNE	 casserole	.
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JE Je	 ajoute	400 400	g grammes	DE de	 sucre	+	et	1 UNE	 cuillère	DE de	 épices de Noël	+	et	UNE 1	 gousse de vanille
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+	et	UN 1	 sachet de sucre vanille	.
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 Cuire	 30 minutes	.
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