
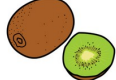




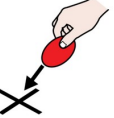

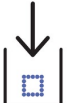









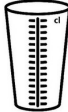


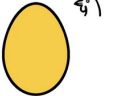







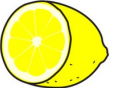

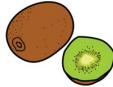
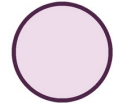
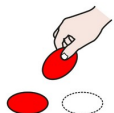
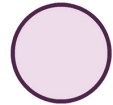
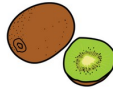
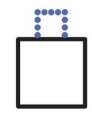



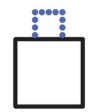
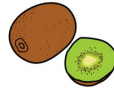


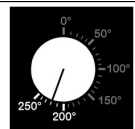
 recette		 tarte		 kiwis					
 J'	 étends la pâte									
 Je	 mets		 pâte	 dans		 moule				
 Je	 pique		 pâte	1 une	 fourchette					
	 pèse	100 100	g grammes		 sucre	1 un	 verre doseur			
	 mélange	4 quatre	 œufs	+ et		 sucre	 dans	1 un	 saladier	

J'	 ajoute	50 50	CL centilitres	 crème	+	et	 jus	D'	 un demi citron	●
	 coupe		 kiwis		 tranches		●			
	 dépose		 tranches		 kiwis		 sur		 pâte	●
	 verse		 mélange		 sur		 kiwis		●	
 cuire	 30 minutes		 220 degrés		●					