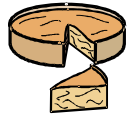
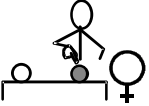




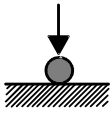





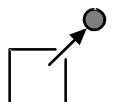
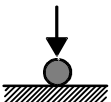



Torta Tenerina


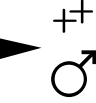






Questa  torta  è  molto  particolare 





rimane  morbida  all'  interno 

e  all'  esterno  resta  croccante 

Una  vera  bontà 

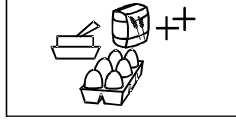
per  gli  amanti  del  cioccolato 

!!

Ecco  a voi  la  ricetta 



Ingredienti



:



200 200	grammi 	di >	cioccolato fondente
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100 100	grammi 	di >	burro
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150 150	grammi 	di >	zucchero
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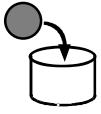
4 4	uova
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50 50	grammi 	di >	farina
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Preparazione



Mettere



il



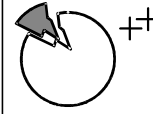
cioccolato



a



pezzi



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un



pentolino



e



scioglierlo



Poi



aggiungere



i l



burro



a



pezzetti



e



mescolare



Lasciare



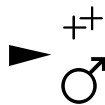
raffreddare



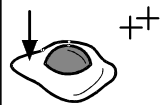
Separare



gli



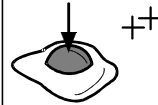
albumi



dai



tuorli



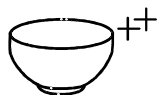
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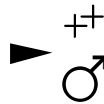
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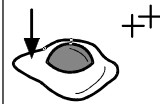
Montare



gli



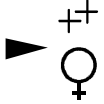
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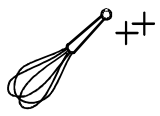
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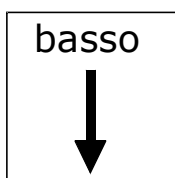
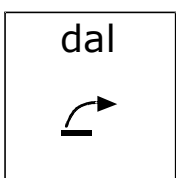
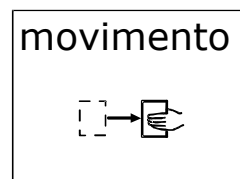
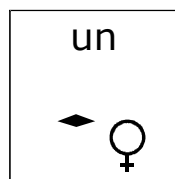
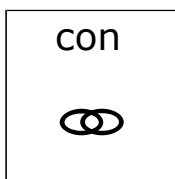
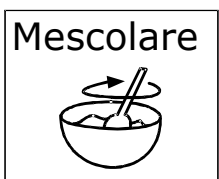
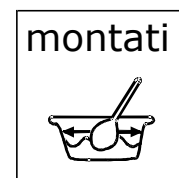
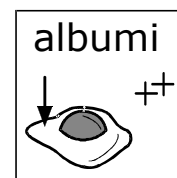
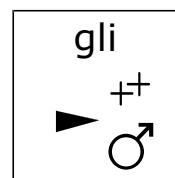
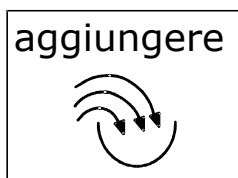
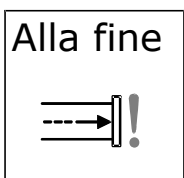
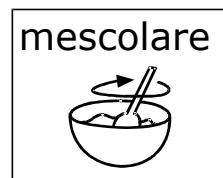
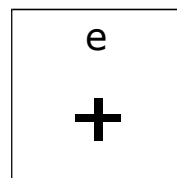
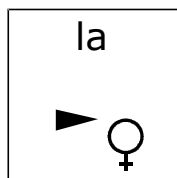
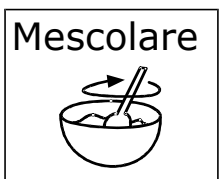
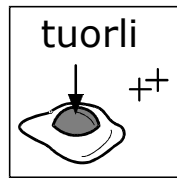
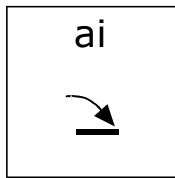
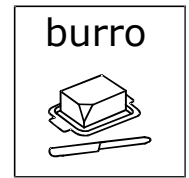
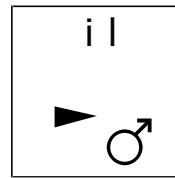
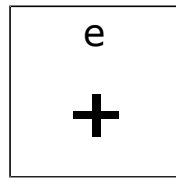
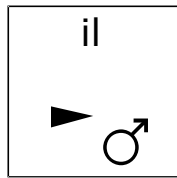
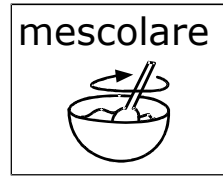
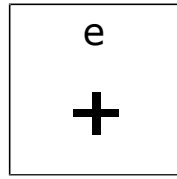
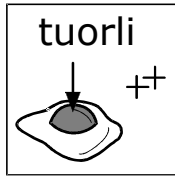
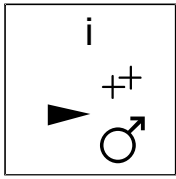
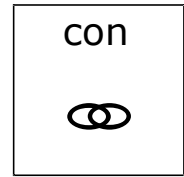
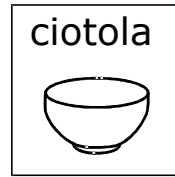
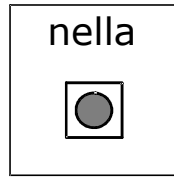
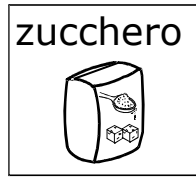
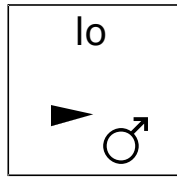
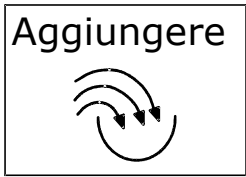


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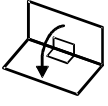
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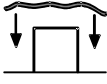
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
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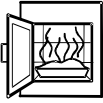
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tortiera



Infernare




a




180 gradi
180°C


per



30 minuti



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