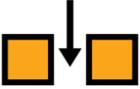
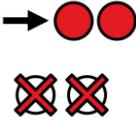
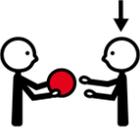
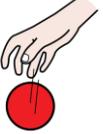
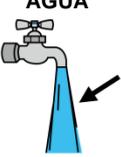
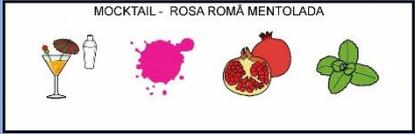


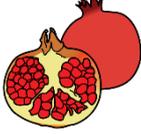
ENTRE 	OUTROS. 					
ACEITE 	O DESAFIO 	E 	PROVE 	AS RECEITAS 	QUE 	DEIXAMOS. 
VENHA 	BEBER 	ÁGUA 	CONNOSCO 	COM 	MUITO 	ESTILO. 

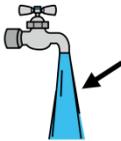
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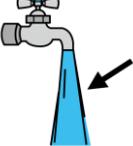
MOCKTAIL - ROSA ROMÃ MENTOLADA

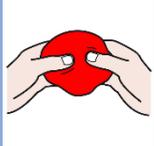
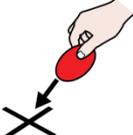
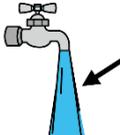
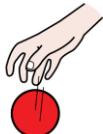
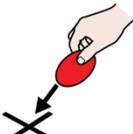


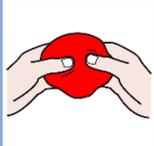
XAROPE 	DE ROMÃ 	
SUMO 	DE 1 	LIMA 
RODELAS 	DE LIMA 	
RAMINHOS DE HORTELÃ 		

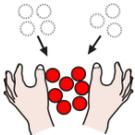
2	GOTAS	ESSÊNCIA	DE MENTA.
2			
CUBOS DE GELO	FEITOS	DE ÁGUA	DA TORNEIRA
			

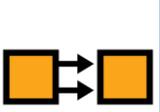
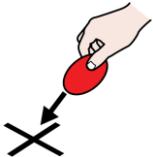
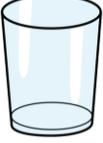
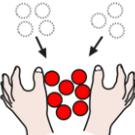
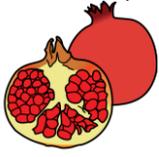
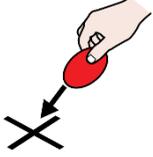
INGREDIENTES:

		
250 ML	DE ÁGUA	DA TORNEIRA.
250		
1/2	ROMÃ	
		
2	COLHERES	DE MEL.
2		

COMO 	FAZER 	XAROPE DE ROMÃ 				
PRIMEIRO: 1 	COLOQUE 	A FERVER 	A ÁGUA 	COM 	OS BAGOS 	DE ROMÃ. 
E E	O MEL. 					
SEGUNDO: 2 	AGUARDE 	UNS MINUTOS. 				
TERCEIRO: 3 	RETIRE 	DO LUME 	E E	DEIXE 	ARREFECER. 	DO LUME 
QUARTO: 4 	COE 	E E	COLOQUE 	NO FRIGORÍFICO. 		

COMO 	FAZER 	SUMO DE 1 LIMA 				
PRIMEIRO: 1 	ESPREMER 	1 1	LIMA 			

SEGUNDO: 2	JUNTAR 	MEL 	OU 	AÇÚCAR 
TERCEIRO: 3	MEXER 	BEM. 		

PARA 	SERVIR: 						
PRIMEIRO: 1	COLOCAR 	O GELO 	NUM COPO. 				
SEGUNDO: 2	JUNTAR 	O XAROPE 	DE ROMÃ, 	O SUMO 	DE LIMA, 	OS RAMINHOS DE HORTELÃ 	
AS RODELAS 	DE LIMA 						
TERCEIRO: 3	COLOCAR 	2 	GOTAS 	ESSÊNCIA 	DE MENTA. 		