

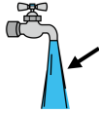
INGREDIENTES



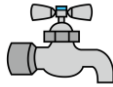
200 ML

200 ml

ÁGUA



DA TORNEIRA



1

1

GENGIBRE FRESCO



1

1

BOLBO



DE ERVA-PRINCIPE



800 ML

800 ML

LEITE



100 GR

100 GR

ARROZ CAROLINO



1 PITADA

1

SAL



6

6

GEMAS



DE OVO



80 GR


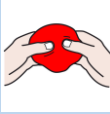















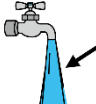












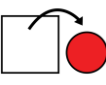










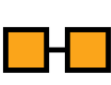


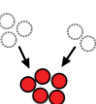




80 GR

AÇÚCAR



CANELA EM PÓ



COMO		FAZER?				
						
PRIMEIRO: 1	RASPAR	A CASCA	DO GENGIBRE	COM A COLHER		
						
SEGUNDO: 2	CORTAR	3 CM	DO GENGIBRE	ÀS RODELAS	E O BOLBO	DA ERVA-PRINCIPE
		3 CM				
TERCEIRO: 3	NUM TACHO,	JUNTAR O GENGIBRE,	A ERVA-PRINCIPE,	A ÁGUA	E 200 ML	DE LEITE
					200 ML	
QUARTO: 4	ACRESCENTAR	O ARROZ	COM	UM PITADA DE SAL		
						
QUINTO: 5	COZER,	DURANTE	10 MINUTOS,	COM O TACHO	TAPADO	
			10 MIN			
SEXTO: 6	RETIRAR	A ERVA-PRINCIPE,	E O GENGIBRE			
						
SÉTIMO: 7	ACRESCENTAR	400 ML	DE LEITE	E MISTURAR		
		400 ML				
OITAVO: 8	NUMA TIGELA,	BATER	AS GEMAS	COM	VARA DE ARAMES	
						
NONO: 9	JUNTAR	200 ML	DE LEITE	ÀS GEMAS	E ACRESCENTAR	AO TACHO
		200 ML				

DÉCIMO:
10



COZER



EM LUME



BRANDO



E IR MEXENDO



ATÉ ENGROSSAR



DÉCIMO PRIMEIRO:

11

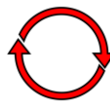
ACRESCENTAR



O AÇÚCAR



E CONTINUAR



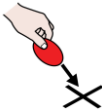
A MEXER



DÉCIMO SEGUNDO:

12

COLOCAR



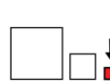
O ARROZ



EM TAÇAS



PEQUENAS



E ESPERAR



ARREFECER



DÉCIMO TERCEIRO:

13

POLVILHAR



COM CANELA EM PÓ



E SERVIR

