



## OUR FAVORITE CHRISTMAS RECIPES

**ESCOLA L'ARAGAI**

VILANOVA I LA GELTRÚ (CATALONIA, SPAIN)

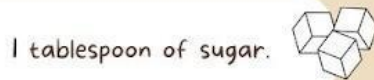




PREPARE SOME DELICIOUS  
**CHOCOLATE AND  
GINGER COOKIES**

..... **INGREDIENTS:** .....

To obtain mass:



..... **PREPARATION:** .....

2 hours approximately



**Step 1 - Mixing.**

Prepare all the ingredients, and then we mix all.

**Step 2 - Baking .**

When we have the mass obtained, we use the christmas molds, and we leave the cookies in the oven at 180 degrees.



**Step 3 - Decorating.**

After that we take away the cookies from the oven for 2 minutes and we decorate the cookies.



**Step 4 - Serve and Enjoy.**

Serve and enjoy the christmas cookies!! .





# HARCHA

SALT



WATER



Oil

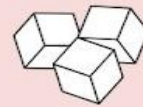


## INGREDIENTS

MEAL



SUGAR



**1.** Add two glasses of meal.



**2.** Add a small spoon of salt and half spoon of sugar.

**3.** Then add half glass of water.



**4.** Add two glasses of oil.



**5.** Finally, whisk the mass, shape it and cook.

Now you can eat it and enjoy it! 😊





# How to make a custard



Ingredients:

- Milk : 1l
- Sugar : 6-8 tablespoons.
- Cookies : 9 (is optional, you can put other ingredient like chocolate).
- Packs of cornflour for flan or custard :2.



Step 1: Put the ingredients inside the cooker.

Step 2: Mix also get denser.



Step 3: Later put a little part of the custard inside a baking tray.

Step 4: On the top of the custard put the cookies.



Step 5: After, put the other custard up the custard with cookies.

Step 6: After that put the custard inside the refrigerator 3h.

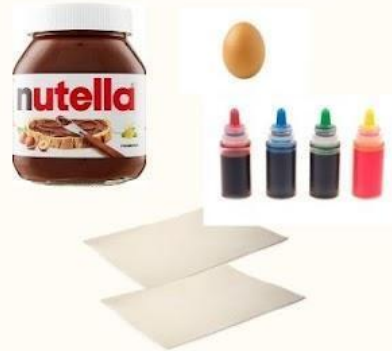
And eat!



# THE TREE OF CHRISTMAS

## Ingredients:

- 2 puff pastry sheets
- Nutella
- Food coloring
- Egg



## Slice the puff pastry sheets

We start by cutting the puff pastry shaped of christmas with a knife. After spread the Nutella with a tablespoon across the the puff pastry.

## Roll up

Slice small strips the size of a finger. After roll the strips. (Of this shaped)



## Personalition

With the puff pastry that we left over to mold some Christmas balls. After scramble one egg and paint with a spatula.

## Broil the tree

Broil the christmas tree at furnace during twenty minutes to 180°. And this is a result.







## Colombian Fritters with Cheese and Custard



### 01 Ingredients

Colombian Custard: Box of custard cornstarch, 1,000 ml of milk, cinnamon to taste.

Colombian Fritters with cheese: 600 grams of colmaiz fritters flour, 600 grams of Colombian costeño cheese and 45 ml of water.



### 02

#### Custard preparation

Put 600 ml of milk in a pot to heat, put 400 ml of milk in a bowl, add the whole bag of cornflour custard, mix until dissolved, add the cinnamon to the milk in the pot and beat it, then when it is hot the milk, add the mixture from the custard box and stir over low heat without letting it stick until it thickens, then when the mixture is thick, transfer it to a bowl and spread it, let it cool and that's it. It is divided into pieces, and is accompanied by a delicious Colombian fritters.



### 03

#### Fritters with Cheese preparation

In a bowl, mix the 600 grams of colmaiz flour, add the 600 grams of grated Costeño cheese and add the 45 ml of water and mix everything, then build balls of the desired size and fry in a frying pan with plenty of oil at medium temperature, when they are browned, take them out and put them aside on a piece of kitchen paper to drain the little oil, and you are ready to eat some delicious Colombian fritters.



### 04

#### Result

Now we can eat them, they are eaten separately although the tradition in Colombia is to eat them together. And now enjoy this delicious dish.





# A CAKE OF A CHRISTMAS TREE

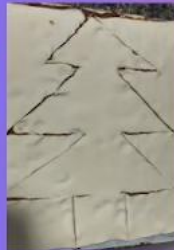


## Ingredients:

- 1 egg
- 2 pieces of puff pastry
- Cocoa cream, "Nocilla"
- Powered sugar
- Lacasitos

## Step 1

Spread the pieces of puff pastry and spread the cocoa cream, "Nocilla".



## Step 2

Put the puff pastry face to face and cut the form of a christmas tree.



## Step 3

Take the excess of the puff pastry and close pressing with a fork.



## Step 4

Break the egg to a plate and stir.



## Step 5

Wet the paintbrush of kitchen and paint the puff pastry.



## Step 6

Put the tree in the oven.

## Step 7

We take out of the oven and we decorate at our taste, with powered sugar, lacasitos etc...





# CANELONES

- Butter
- Salt
- White pepper
- Nutmeg
- Flour
- Milk
- Oil
- Chicken
- Paste
- Laurel opcionali
- Beer
- cheese
- Meat broth
- onion



1

To start, poach the onion in the frying. Then we add the laurel and the chicken salted and peppered and we continued fry.



When the chicken is browned is added a glass of beer and is evaporate the alcohol we continued fry. After add a class of a glass of broth of chicken.

2

3 then, prepare the bechamel . In a pot is heat the milk and in other pot melt the butter . After, add the flour until we make a paste.



We added nutmeg, salt, white pepper and the milk while stir slowly until it is thick.

4

5 We put the meat in a big bowl with a bit of bechamel and everything is crushed. We take the paste, fill it with the crushed and roll it.



We put the canelon on a plate with the bechamel and cheese and they are ready to put in the oven.



Let's eat!!!







# MAKE A DELICIOUS RICE WITH MILK

## INGREDIENTS

ideal for 5 persons

300g of rice



2 cups of water

1 branch of cinnamon



500ml of milk

8 tablespoons of sugar/condensed milk



cinnamon powder

## preparation

### step 1

Put 300g of rice in the pot and add 2 cups of water and leave on a low heat until soft without drying.



### step 2

Then we will add 8 tablespoons of sugar, also instead of sugar we can add condensed milk or both as it is a very sweet dessert, I however put both.

### step 3

When the rice is ready we can add cinnamon powder on top, it is not necessary but we can give it a little more flavor, After we have to let it rest 10 minutes approx

### step 4

serve and enjoy at ease, it is ideal to eat with 4 or 5 people



# Coconut pie



## THAT WE NEED

- A yogurt of lemon
- 2 sugar yogurt size
- 3 flour yogurt size
- A bowl of coconut
- 4 eggs
- Some Oil
- Baking powder



## HOW TO COOK IT

We put de yogurt in a big bowl. Then We put the sugar, then, here comes the flour, the eggs anf finally de time to scramble all the ingredients. while We scramble We start adding some grated coconut since the batter is already. Time to put to cook!



# MAMALIGA

## Ingredients:

- 500 milliliters of water
- 180 grams of cornmeal
- A teaspoon of salt



## Tools:

- A medium size pot
- A whisk
- A plate to put the final result

1 You take the pot and put the water and then boil it.



After the water is boiled add the salt in the pot.

2

3

Add some of the cornmeal in the pot mix it a little bit



Then put all of the cornmeal in the pot and mix it until it's like this:

4



5

When it's ready you flip it and you put it in a plate like this:



# CREPES WITH CREAM AND FRUIT

## INGREDIENTS:

2 eggs



250g from flour



5 ml from vanilla essence



375ml from milk



30g from sugar.



fruit(you choose)



cream



15g from butter



## KITCHEN UTENSILS:

spatula



sarten



mixer



1 bowl



soup case



1 round top



small sharp knifer



## PREPARACIÓN:

Entre 5 y 8 minutos de tiempo.



### STEP 1: SCRAMBLE

Pour the two eggs, essence vainilla, milk, sugar , melted butter and the flour put little by little while we beat.



### STEP 2: COOK

Pour butter a pan,we light the fire, and when this hot pour the dough put little by little and when is made we do the same all dough.



### STEP 3: PREPARE

When all are done with the round top we do circles in all crepes they have to be odd, because they will have two cabins, one above and one below, then we put the cream in a circle and with another circlr we put it on top, with the theeftover crepe dough we make ears like those of reindeer and hook them with cream.



### STEP 4: FRUIT AND ENJOY

Then with the blueberries we break them in half with the knife and we put them as eyes and make it a mouth with blueberries and finally with the rasberries we nake a nose and a scarf.





# TARTAFLAN



## ingredients

- One cookie packet
- 100g of margarine
- 500g of milk
- One flan envelope
- One spoonful of coffee
- Two spoons of sugar
- Black chocolate



**1** Crush the cookies and melt the margarine



**3** We put it in a flat mold



We add the margarine of the cookies scramble with the hands

**2**

## second part



Heat 500cl of milk

**4**

**5** The milk is hot pour the flan beat



Two spoons of sugar, and two spoons of coffee

**6**

**7** decorate it with chocolate





# CARROT CAKE



## INGREDIENTS

- 3 eggs
- 1 cup of brown sugar
- 1 cup of oil
- 1 cup of grated carrot
- 1 cup of walnuts
- 2 cups of flour
- 1 small spoon of cinnamon
- 1 small spoon of ginger
- 18g of baking powder
- 1 small spoon of vanilla



- 1** Beat the eggs with sugar and vanilla.



- 2** We add cinnamon, ginger and oil and we mix a little.

- 3** We add flour and baking powder, we mix, and then we add carrot and walnuts and we mix a bit.



- 4** After, will put all the mixture in a round cake tin.



- 5** Then, will put the round cake tin in the oven 180°C and wait 30 minutes.





# cookies

## dough

125grams of soft butter+half a cup of powdered sugar+half a cup of oil+1 egg+vanilla+teaspoon sweet yeast+flour until you get a soft dough.



## decorating

chocolate and sugar paste



after that we let it cook in the oven

enjoy



# Christmas Cookies

## ingredients

250gr butter, 250gr sugar glass, 1 egg, 450gr flour to stretch, chocolate glaze, strawberry glaze.



## Step 1/

Put the butter in a bowl, put the sugar glass until a mixture is made, put the egg and mix again, then put the flour and mix again.

## Step 2/

Give it the elongated and fine shape, put in the fridge 2h. Put flour on the countertop and stretch the dough with a roller, use molds with Christmas shapes.



## Step 3/

Put in the bake a 200° for the 8min or 10min.

## Step 4/

Decorate of the cookings of the chocolate or strawberry glaze.





# Mbejü

THIS RECIPE IS FROM PARAGUAY



## Ingredients

- 500g of cassava flour.
- 250g of grate cheese
- 1 glass of water
- 1/4 cup of milk
- 1 tablespoons of butter
- 1 teaspoon of salt



## Step 1

Add the flour, the cheese, the salt and the butter in a bowl and mix.



## Step 2

Add the milk and water. We integrate with our hands



## Step 3

Pour the butter into the pan, pour the mixer in the pan, and crush the mixture



## Step 4

We leave it 10 minutes. ¡TO EAT!

# tortilla de verde ingredients

- Male banana
- oil
- water
- salt
- cheese

## steps

### STEP 1

PEEL THE MALE BANANA,  
AND WE PUT MALE  
BANANA AND WATER IN  
THE BOWL FOR 30  
MINUTES



### STEP 2

REMOVE TE  
WATER AND  
PRESS THE  
BANANA

### STEP 3

ADD SALT, OIL AND LITTLE

STEP 4 WATER FOR KNEAD

GO THE  
KNEAD ADD  
LITTLE  
CHEESE IN  
CENTRE

### STEP 5

START THE  
ROAST IN THE  
PAN, WITH  
LITTLE OIL



EAT IT'S DELISIOUS



# pizza

Facil

## INGREDIENTS

120g and Flour

500g and tomato.

Quantity that you want.



1 First, we take the flour.  
We have to make a  
circular shape with the  
dough.



2 Second, put the tomato in the  
dough.



3 Third, we put ingredients. As  
much as you like.



4 Finally, put it in the oven  
for 15 minutes.



Now, eat!



# CHRISTMAS RECIPE

## *turrón the oat*

### *ingredients*

200 grams of butter  
300 grams of cocoa  
400 grams of dulce de leche  
300 grams of oat crackers



### *Step 1*

Melt the butter.



### *Step 2*

Add the cocoa  
and mix



### *Step 3*

Add the dulce de  
leche and mix



### *Step 4*

Add the oat and  
mix



### *Step 5*

Place in a bowl and then place  
crackers and add the mix by  
layers to fill the bowl, then  
send to freeze for about 45  
minutes



### *Step 6*

¡We're done, now let's eat!





## HOMEMADE COUSTARD INGREDIENTS

MILK  
POWDERED FLAN  
SUGAR  
COUSTARD MOULD  
CANDY  
KHAKI  
APPLE  
BOWL  
SHACK



# 1

1. WE FILL THE FLIGHT TO HALVES.



# 2

2. IN THE BOWL WE PUT 2 SPOONS OF SUGAR AND THE COUSTARD POWDER



# 4

4. WE REMOVE WHILE IT COOKS



# 5

5. WE PUT THE MIXTURE IN THE COUSTARD  
MOULD



# GALETS SOUP WITH MEAT RECIPE

45 minuts. Medium difficulty

## Ingredients for 3 people

- 300 grams of big galets.
- 1,5 liter of vegetable or chicken broth.
- 280 grams of minced meat.
- 2 eggs.
- 2 tablespoons of breadcrumbs.
- A pinch of salt.
- A pinch of black pepper.
- A pinch of oregano.



## Method

1. Put the minced meat, a pinch of salt, a pinch of black pepper, 2 tablespoons of breadcrumbs and oregano in a bowl. Mix everything with your hands.
2. Beat the eggs in a plate.
3. Pour the beaten eggs into the bowl. Mix everything with your hands and knead it.
4. Shape the meat into small balls with your hands.
5. Place the meat into the galets and press it to prevent it from coming out during cooking.
6. Boil the broth. in a pot. We have bought it.
7. When the broth boils, add the galets to the pot.
8. Boil the galets for 20 minutes and serve.





# WEIHNACHTSGANS

ONE GOOSE BETWEEN 4 AND 5, 1 CELERY BRANCH, 3 GOLDEN APPLES, 2 ONIONS, 2 ORANGES, 10 CHESTNUTS, 1 LITRE OF WATER, LAMBRADA CABBAGE, RED CABBAGE, APPLE, 30 GRAMS OF BLACKCURRANT SALT, 8 POTATOES, PISTACHIO BUTTER, 1 LITRE OF RED WINE AND CORNSTARCH



## 1 step

WE GRAB THE GOOSE,  
WE EMPTY IT INSIDE WE  
SPLASH AND LET IT REST

## 2 step

1 celery branch cut into cubes, and store in a bowl, 3 golden apples cut into cubes and store them in celery company, 2 peeled onions and the same as before, 2 peeled oranges wash and dice, 10 peeled chestnuts, mix all ingredients well and fill the goose. What about the vegetables we put in a base brazier of the goose



## 3 step

We heat an oven 150 degrees when this ready oven we put a goose inside and we pour 1 liter of water. We raised the oven temperature to 175. The goose will be 4 hours in cooking, every 5 minutes we will spray it with juice, if there is no juice we will add a little water



## 4 step

cabbage, red cabbage cut julienne and put to boil with a chopped apple and 30 grams of blackcurrant and salt. 3 Boiled potatoes and peel them and chafamos. 5 Peeled and striped raw potatoes mix potatoes and knead, sprinkle stool ping pong balls. We boil them in boiling water or fry them in pistachio butter. When we take the goose out of the oven we will crush the vegetables and the broth, we will add a liter of red wine and reduce, we go through a sieve, if we have to espasar the salsa we will add cornstarch





# MY PERSONAL RECIPE OF CHRISTAMAS VOLARELLE

## ..... INGREDIENTS: .....

5 Eggs



500g of flour

Carrot and oil



Salt

Onion



Meat and chicken

## ..... COOKING STEPS .....



### Step 1:

In a pot put a carrot, a onion, the meat and the chicken, salt and oil. After put it in the oven and wait 3-4 h. And the soup is ready.

### Step 2:

For the pasta, in a wood table you put 500g of flour, for create a mini volcano. In the volcano you put 5 eggs and the salt.



### Step 3:

When the flour thickens, with the hands you create a mini bread and you divided in four parts and press it.

### Step 4:

With a knife chop it in small squares, you put it in the oven for two minutes. In final you put the pasta with the soup. And you can put what do you want for finish it, for exemple tomato.



.....



# STUFFED TENDERLOIN

## INGREDIENTS

- 1 pork or beef tenderloin
- 4 slices of bacon
- 4 slices of cheese
- 3 garlic
- 1 onion
- 1 glass of olive oil
- ½ case of white wine
- ½ glass of natural tomato
- salt and pepper.



## PREPARATION

1. Open the silor, but not completely.
2. Add bacon and cheese, and wrape with rope.
3. Put in the frying pan and then remuve the rope.
4. Cut the silor.
5. Make the sauce: boil in the pan natural tomato.
6. Put the sauce on and finish!

Andrea Garcia Rodriguez



# ROAST CHICKEN

En diciembre, las tradiciones navideñas aportan magia y afecto festivo.

## INGREDIENTS

1. 4 to 6 chicken legs
2. Plum [boneless]
3. Crushed tomato
4. Spices, oregano, black pepper and bay leaf
5. Chickpea both

## Step 1

6 hours before the plum in water, for you to drink.



## Step 2

Cut the chicken, put the oil.



## Step 3

Put the tomato and plums.



## STEP 4

Add tomato crushed with the chicken and add the plums



# CHEESECAKE



## INGREDIENTS

- A jar of cheese spread 300g
- Three eggs
- Suggar 140g
- Sifted flour 30g
- Three natural yogurts
- Lemon



## PROCESS

**1** We put the philadelphia in a bowl, and then we put...

- A jar of cheese spread 300g
- Three eggs
- Suggar 140g
- Sifted flour 30g
- Three natural yogurts

**3** After putting all the ingredients we grate the skin of the lemon with a grater.

**4** And then we proceed to mix the entire mixture with the blender.



**5** When we have beatewn it well,we put the mixture in a container so we can put it in the oven.



**6** After taking it out of the oven,we let it cool.

**7** When it has cooled a little,we put it in the refrigerator,after a day has passed.We decorate the cake,and that's it.

MERRY CHRISTMAS!!!

Daniella  
guerrero soler

# cheesecake

## ingredients

1. 2 MASCARPONE CHEESE TUB
2. 3 EGGS
3. 100 G. OF LIQUID CREAM
4. 80 G. OF SUGAR
5. A TABLE SPOON OF BAKING POWDER
6. JAM

blend all the ingredients with the whisk of the mixer.



put the whole in a bowl.



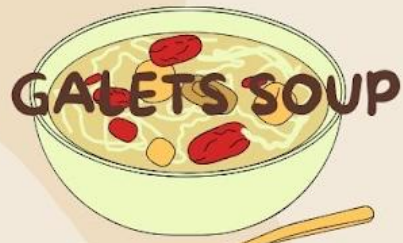
bake at 170° of 40 min.



take it out of the oven, let it cool down and put jam.







# GALETS SOUP

## INGREDIENTS:

FOR 4 PERSONS.

ball of pine nuts.  
ham bone.

2-3 carrots.  
celery.

ham of beef .  
one piece of beef rib..

white carrots.  
Turnip

ham of mutton  
one thigh of chicken.

1 leek  
500 gm of chickpea

350gm of galets.  
shagi.  
bacon.

## METHOD

1. Cleaning and spread  
the vegetables in the  
cooking pot and the  
meat.



2. will put water and  
shagi.

3. 3 hours of simmer.



4. We remove the  
vegetables and  
the meat.

5. We put water  
and the salt.



6. Strain the broth  
in the cooking  
pot. And boil the  
pasta and the  
cigrons 12min



Borcelle

# LE GRATIN DE POMME DE TERRE

## 01/ INGREDIENT

- 1.Potatoes
- 2 meat
- 3.olive oil
- 4 rosemary
- 5 garlic.
- 6 salt



- 1.Peel the potato and chop in dice.
- 2.Add the potato of the heatproof metal and waterer hot for 15 min.
- 3.chop the meat in small pieces.
- 4.Put the potato bowl .
- 5.put the meat on the same off the potato and olive oil.
- 6.Salzonar with rosemary paprika garlic and salt.
- 7.Put on a bakin tray of the oven of 30 minute.







Borcelle



# *paparajotas*

## *INGREDIENTS*

*Flour*  
*sugar*  
*mass*  
*oli*



## *PREPARATION*

- 1. You take a pen, put flour and sugar and beat everything until you make a smooth mixture*
- 2. put a frying pan on the fire with sunflower oil and let it heat up*
- 3. With a ladle you take the dough and pour it into the pan, stirring until it is golden*
- 4. You take it out of the pan, put it on a plate and add asukar.*



# Christmas Raclette

## Ingredients

- Raclet cheese
- Accompanying ingredients mushrooms, broccoli, potato, ham and herbs ect



## First step

Put the cheese on the pallet.

## Second step

Add accompanying ingredients.



## Third step

Put the pallet in the melting machine. Wait approximately 5 minutes.



## Fourth step

Take the pallette out of melting machine and put the cheese on the plate.



## Fifth step

Take a fork put it in the melted cheese and put it in your mouth.

And enjoy

Anna



# galets soup

## INGREDIENTS

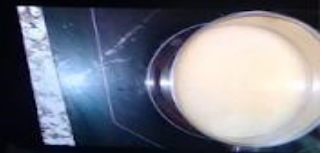
brik broth, galets. Pork ball: pork meat  
veal parsley salt papper bread crumbs  
eggs



2

## STEP 1

*Put the ingredients in water in a pot. Cook  
for 2 hours and stain the broth.*



3

## STEP 2

*Prepare the meat balls on a tray.  
Mix with the breaderumbs.*



4

## STEP 3

Cook the galets in another pot.



5

## STEP 4

Cook the meat balls in the broth  
and, after 20 minutes, and galets.



# CHRISTMAS RECIPE

## RUSTED TURKEY

### INGREDIENTS

- Turkey, (two pieces per person).
- Salt.
- Pepper.
- Onion.
- Plum.
- Pine Nuts.
- Stew Wine.
- Olive oli.

### PREPARATION STEP 1.

Wash the turkey and add the salt and pepper.



### STEP 2.

Fry the turkey, and add the onion.



### STEP 3.

Cook for a while, and add the stew wine and pine nuts.



### STEP 4.

Let it cook it's tender. Then plums are added, and let it cook together until it is at its point.



### **ADVICE!!**

Made from wood fire better.



TRADITIONAL RECIPE FROM MY GRANDMOTHER!  
THANK YOU FOR YOUR ATTENTION!!



# Brownie

## Ingredients

- 200 g of dark chocolate
- 150 g of butter
- 150 g of sugar
- 3 eggs
- 73 g of flour
- 1 tablespoon of baking powder
- 1 pinch of salt
- 100 g of walnuts



## Steps

1 Preheat oven a 180°C and prepare a square mold of about 20 cm side, lining it with baking paper.



In a bowl, you have to mix the sugar with the eggs and beat them until the mixture turns white.

2

3 Add the mix of chocolate and butter



Add the flour, the yeast, and the pinch of salt, mixing everything well until you get a homogeneous mass.

4

5 Pour the batter into the prepared pan and bake for 25–30 minutes or until a toothpick inserted in the center comes out clean.



And this is how to make a brownie



## IN CATALAN

### *Galetes de Nadal* *Recepta*

**PAS 1:** BATRE LA MANTEGA I EL SUCRE, AGREGAR ELS OUS I LA VAINILLA. AMB UN BOL DIFERENT BARREJAR EL LLEVAT, LA FARINA I LA SAL

**PAS 2:** UNIR LES DUES BARREGES. SI QUEDA MASSA ENGANXÓS, POSAR UNA MICA MÉS DE FARINA.

**PAS 3:** ESCALFAR EL FORN A 180°. AMB UN CORRÓ ESTIRAR UNA DE LES PARTS DE LA MASSA FINS QUE ARRIBI A 1 CM DE GRUIX. LLAVORS AMB MOTLLES TÍPICS D'ESTRELLETES, ARBRES, LLUNES... TALLAR LA PASTA AMB LA FORMA QUE VULGUEM.

**PAS 4:** QUAN TINGUEM UNES QUANTES GALETES PER OMLIR UNA SAFATA, LES COL·LOQUEM NO MASSA JUNTES I LES COUREM AL FORN DURANT 10 MINUTS FINS QUE QUEDIN DAURADETES.

### *Ingredients*

- 175gr de mantega
- 200gr de sucre
- 400gr de farina
- 2 ous
- 1 culleradeta de vainilla
- 1 culleradeta de llevat (royal)
- 1 polsim de sal

*Juan*





## IN SPANISH



# GALLETA DE NAVIDAD



**PASO 1:** En un bol mezclar la mantequilla y 180 g de azúcar, batir con varillas hasta obtener una crema fina. Añadir la canela molida y terminar de batir. Precalentar el horno a 100 °C



**PASO 2:** Separar la yema de su clara. Extender la harina en una bandeja de horno y hornear 15 minutos. Retirar en el momento en que la harina empiece a coger color o aroma a tostado. Dejar templar y mezclar la harina con la margarina vegetal y el azúcar. Añadir la yema y trabajar la mezcla hasta obtener una masa manejable.



**PASO 3:** Estirar la masa con un rodillo hasta dejarla fina. Cortar la masa con cortapastas en forma de estrella. En un bol mezclar la clara separada en el paso 2 y 200 g de azúcar. Batir con batidora. Pintar las galletas con el glaseado y meter al horno en la parte alta hasta que se seque el glaseado. Decorar con bolitas de caramelo compradas o si lo prefieres dibujándoles una carita sonriente con lápices de pastelero de chocolate u otros sabores.



NABIL

