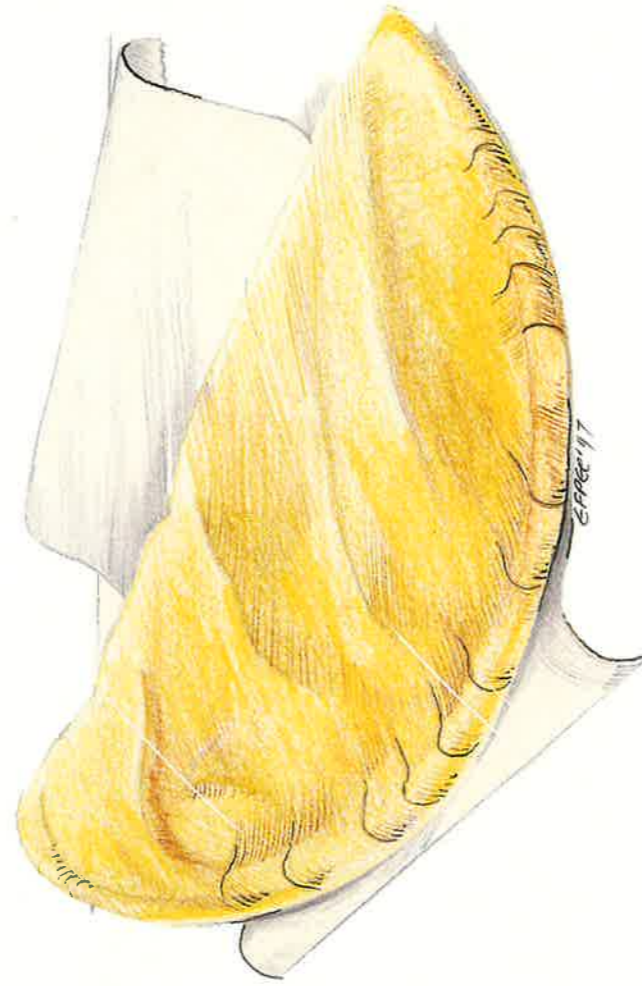


Tema 4 - Siman 2 - Les 2



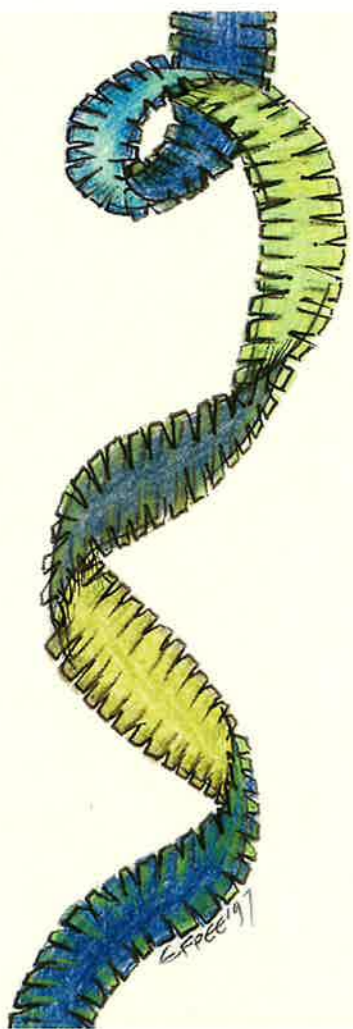
Tema 4 - Siman 2 - Les 2



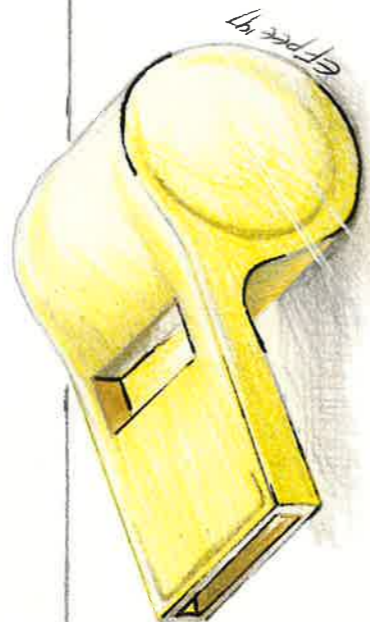
Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 2



Tema 4 - Siman 2 - Les 3



Tema 4 - Siman 2 - Les 3



Tema 4 - Siman 2 - Les 3



Tema 4 - Siman 2 - Les 3



Tema 4 - Siman 2 - Les 3



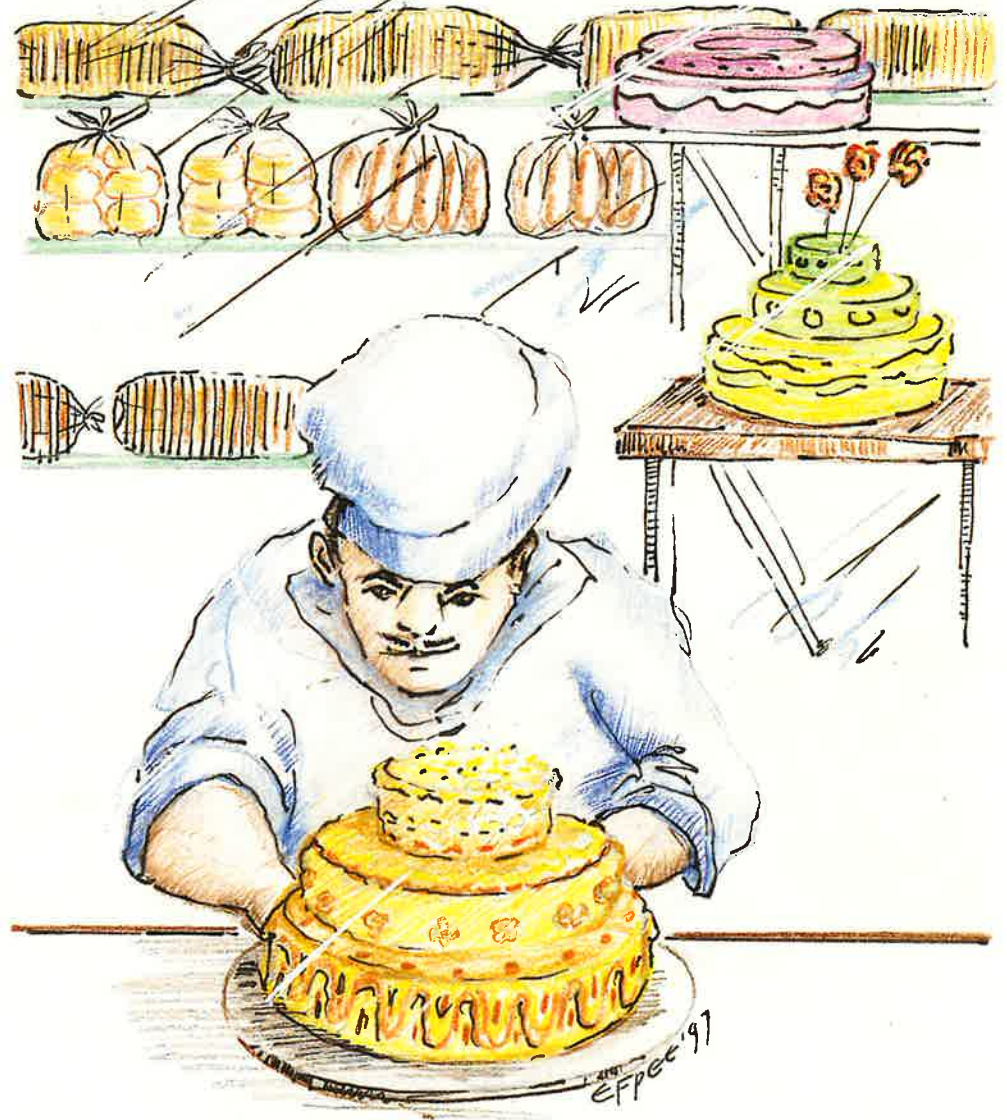
Tema 4 - Siman 2 - Les 3





EFPEE'97

# - PANADERIA -





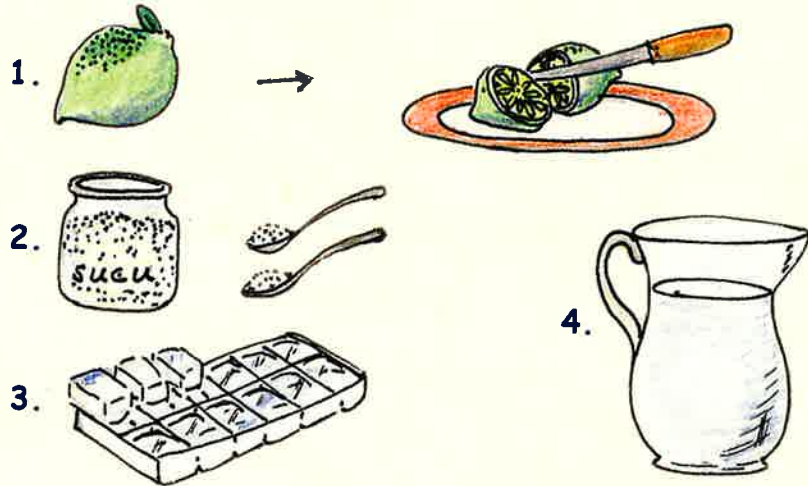
## Bolo

- 3 copci harina
- 8 webo grandi
- 2 copci suer
- 3 telep baking powder
- 2 telep di vanila
- 1 liber manteca
- 2 telep di lamuncki
- lechi

EFPee'97

# juice di lamunchi

## A. Loke mester

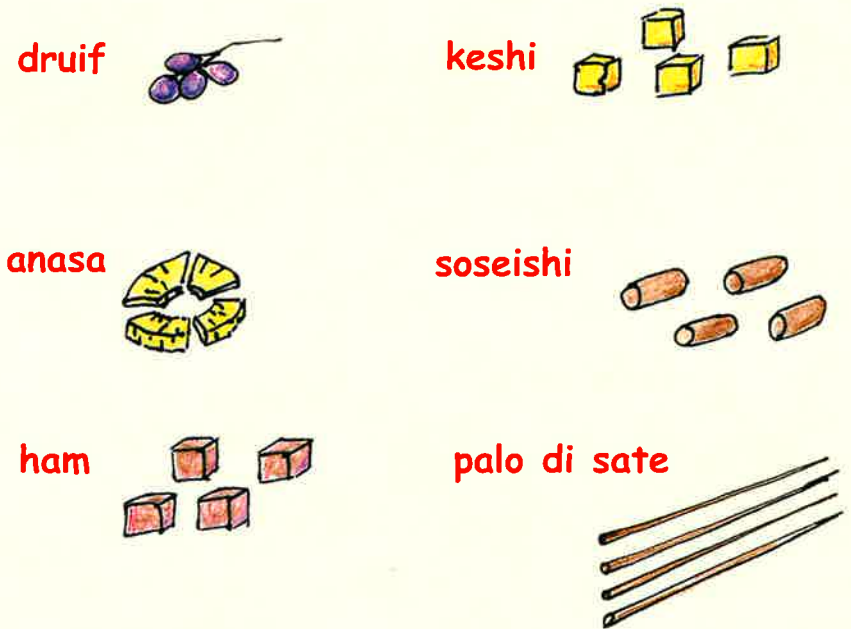


## B. Con ta trah'e

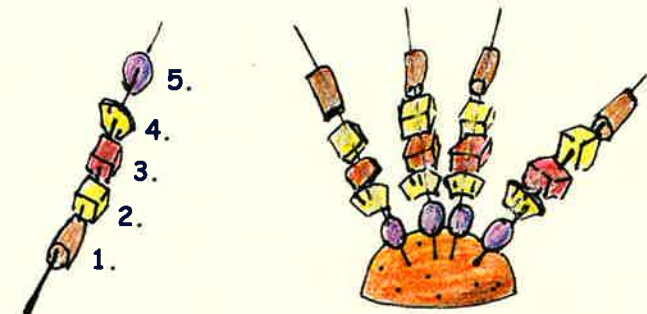


# pasapalo

## Loke bo mester



## Con ta trah'e

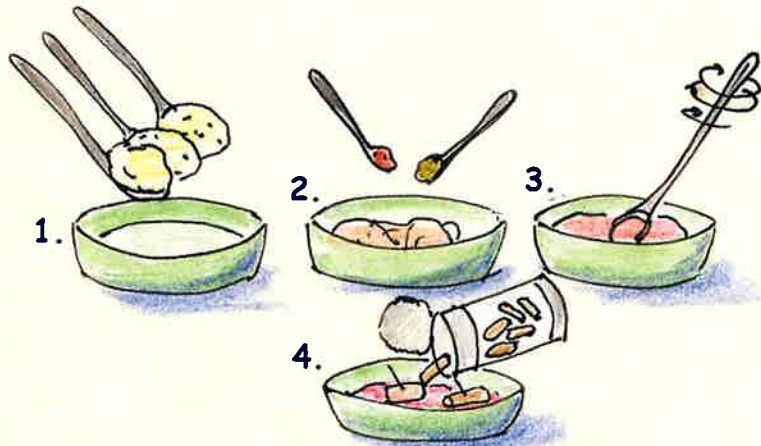


# SAUS ROS

## A. Loke mester

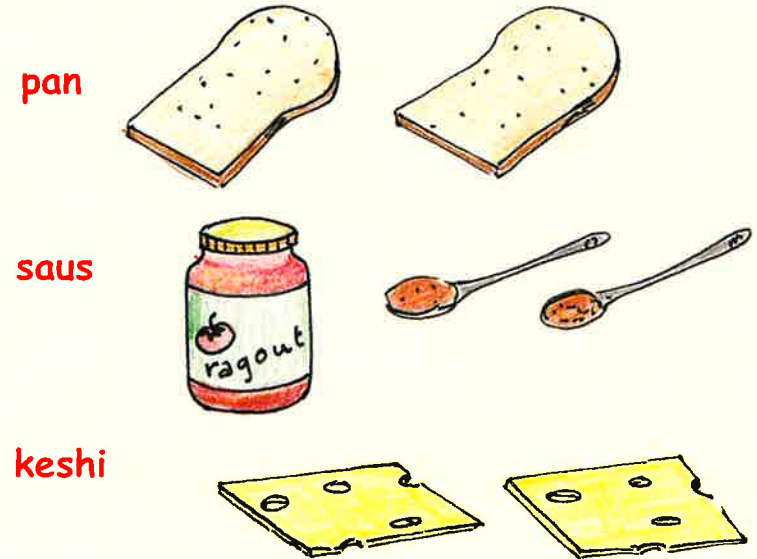


## B. Con ta trah'e

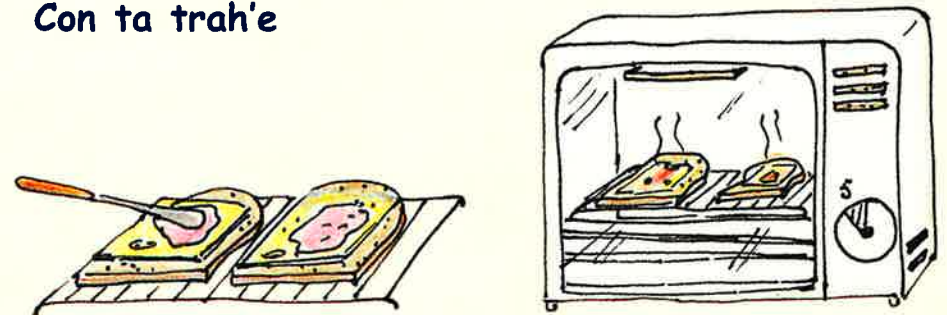



# pan pizza

## Loke bo mester



## Con ta trah'e





*Un piñata pata pata*

*Yen di bolo, bela, blas,  
p'aki p'aya den nos cas.  
Ban kibra e piñata  
cu ta pata pata.*

*Ban bula riba flur,  
pa nos por gara tur.  
Co'i hunga na granel,  
y tur sort'i caramel.*

*Piki, piki, piki,  
corda lag'un tiki,  
p'esun di mas chikito,  
por hay'un regalito.*