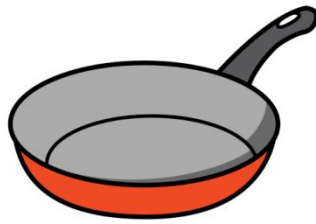
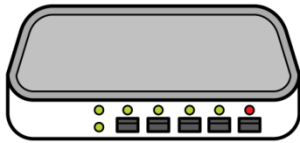


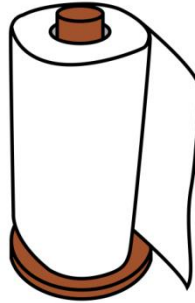
LOUCHE



POELE



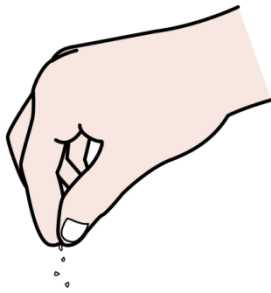
BALANCE



ESSUIE TOUT



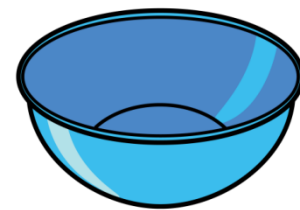
FOUET



PINCEE



TABLIER



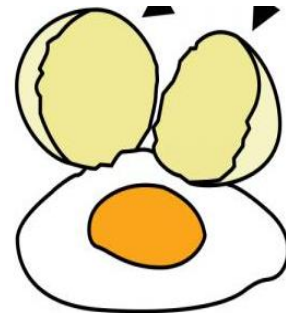
SALADIER



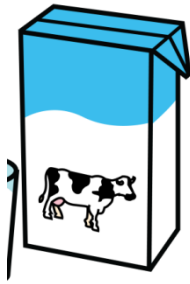
HUILE



OEUFS



CASSER UN OEUF



LAIT	SE LAVER LES MAINS	POELE
		
SEL	SEL	LAIT
		
FARINE	FARINE	SALADIER
		
CUILLERE	SALER	CASSER UN OEUF



MELANGER



GAZINIERE





LES CREPES

1 – se LAVER LES MAINS



2 – prendre la FARINE



3 – prendre la BALANCE



500gr de FARINE



4 – mettre la farine dans un SALADIER



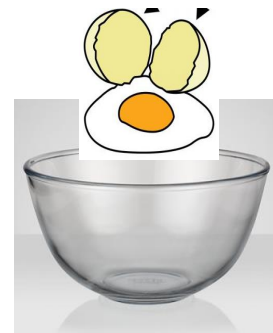
5 – prendre 4 ŒUFS



6 – CASSER les 4
dans le SALADIER



ŒUFS



7 –



MELANGER

8 – VERSER le LAIT

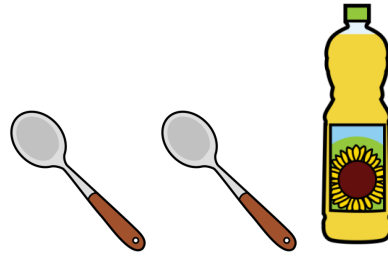


9 –



MELANGER

10 – mettre 2 CUILLERE d'HUILE



10 – SALER



11 –



MELANGER

Et voilà la PATE A CREPE



LA CUISSON

Prendre la LOUCHE, l'HUILE, l'ESSUIE TOUT, la POELE, une ASSIETTE
et la PATE A CREPES



sur le CHARIOT
CUISINE



et aller à la



Et demande de l'AIDE



BON APPETIT