

# Kuharica

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## Supplement / Prilog

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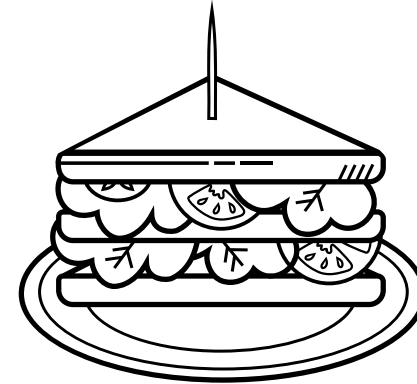
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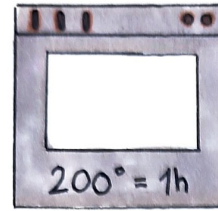




Kuhanje je stvar kreativnosti i ljubavi prema hrani. Nema ispravnog ili pogrešnog načina – samo slijedi korake, igraj se s okusima i uživaj u svakom trenutku u kuhinji!

Ova kuharica je stvorena za sve one koji više vole slike nego riječi. Korak po korak, kroz jednostavne crteže, pripremit ćemo ukusne obroke s lakoćom i uživanjem. Kuhanje je za svakoga!

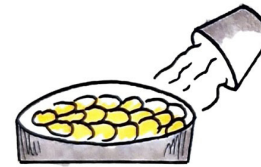
Autor i ilustrator: Sara Tolić



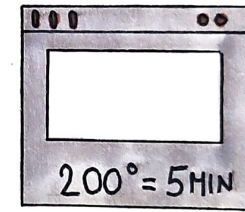
PEĆI SAT VREMENA  
NA 200°



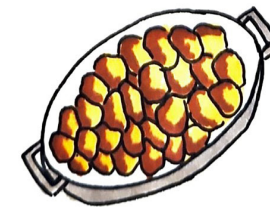
NAPRAVITI SMJESU OD  
JAJA I KISELOG VRHNJA



MUSAKU ŽALITI  
PRETHODNO NAPRAVLJENOM  
SMJESOM



PEĆI JOŠ 5 MIN  
NA 200°



POSLUŽITI



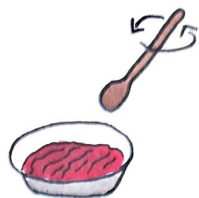
PRODINSTATI LUK I  
ČEŠNJAK



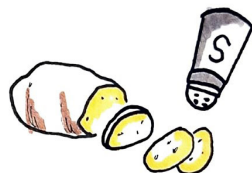
DODATI SOL, PAPAN I  
MLJEVENU PAPRIKU



DRUGU POSUDU  
PREMAZATI UJEM



DODATI MLJEVENO MESO I  
DINSTATI 10-15 MIN



NAREŽATI KRUMPIR NA  
PLOŠKE I POSOLITI



U POSUDU SLOŽITI RED  
KRUMPIRA PA RED MLJEVENOG  
MESA. ZADNJI RED MORAJU  
BITI KRUMPIRI.

## Sadržaj

ŠPAGETI S KOZICAMA	1
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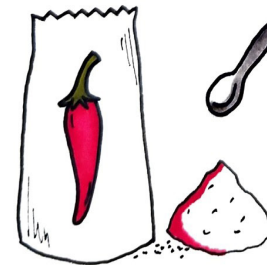


1

KISELO VRHNJE



SOL I PAPAN



MLJEVENA PAPIKA



500 g MLJEVENO MESO



10 x KRUMPIR



1 GLAVICA LUKA



1 ČEŠNJAK



2 x JAJE



1 ULJE

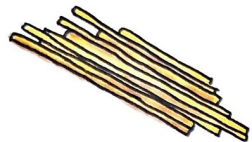
## ŠPAGETI S KOZICAMA





500 mL

KONCENTRAT  
OD RAJČICE



200 g

ŠPAGETI



2 x

MASLINOVO  
ULJE



200 g

OČIŠĆENIH  
KOZICA



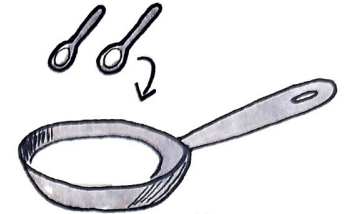
50 mL

BIJELO  
VINO

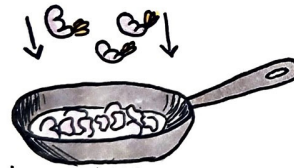
## MUSAKA



KUHATI 15 MIN  
u KIPUĆOJ VODI



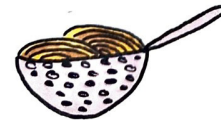
UGRIJATI 2 ŽLICE ULJA  
NA LAGANOJ VATRI



PEČI OČIŠĆENE  
KOŽICE 5 MIN



DODATI VINO I KONCENTRAT  
I NASTAVITI MIJEŠATI



PROCIJEDITI  
ŠPAGETE



POSLUŽITI



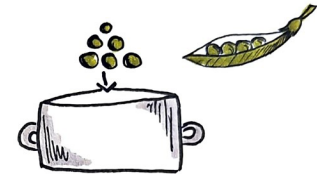
LUK, MRKVU I KRUMPIR  
NAREZATI NA SITNO



LUK I MRKVU STAVITI I  
DINSTATI NA LAGANOJ VATRI



NAKON DINSTANJA DODATI  
KRUMPIR I LOVOROV LIST



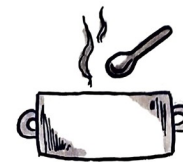
NA KRAJU DODATI  
GRAŠAK



ZAČINITI PO ŽELJI I  
DINSTATI JOŠ 5 MIN



DODATI VODE TOLIKO DA  
PREKRIJE SVE ŠTO JE U LANCU



DODATI ŽLICICU BRASNA  
I KUHATI 30-40 MIN



POSLUŽITI

# ČORAVI GULAŠ



2x ULJE



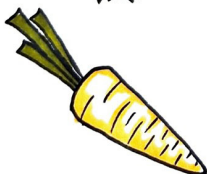
2x GLAVICA LUKA



1 LOVOROV LIST



1 ČEŠNJAK



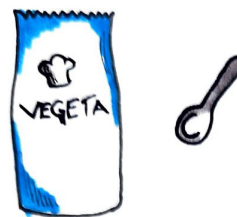
3x MRKVA



400g GRAŠAK



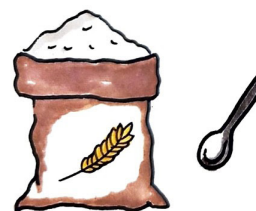
500g KRUMPIR



1 VEGETA



2x PERŠIN



2x BRAŠNO



SOL I PAPAN



# ILUSTRIRANA KUCHARICA ZA OSOBE S DISLEKSIJOM

