

TALLER DE COCINA





TRENZA DE HOJALDRE RELLENA DE JAMÓN YORK, QUESO Y PUERROS





INGREDIENTES:



1 MASA DE HOJALDRE



150 grs DE JAMÓN COCIDO



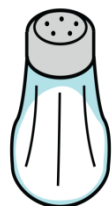
150 grs DE QUESO EN LONCHAS



1 PUERRO



1 HUEVO



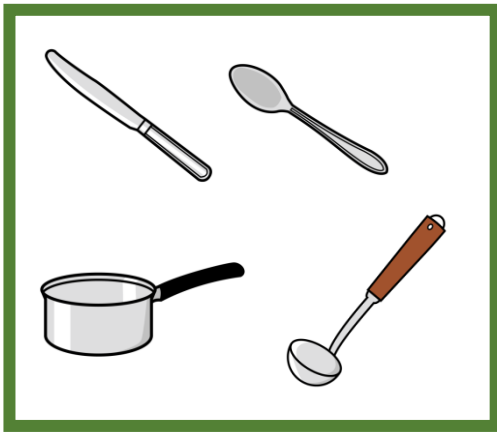
SAL



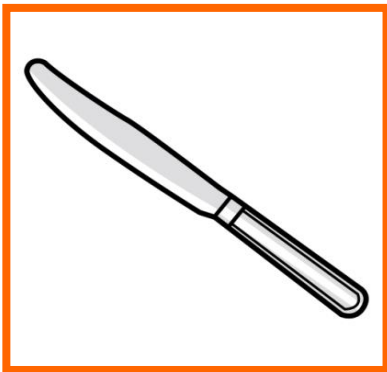
PIMIENTA MOLIDA



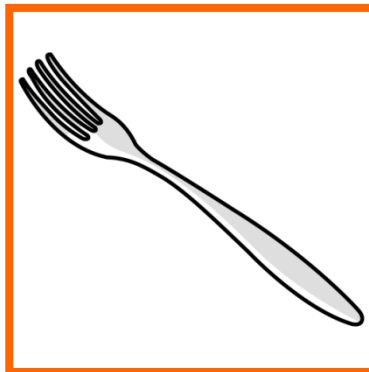
PAPEL DE HORNO



UTENSILIOS:



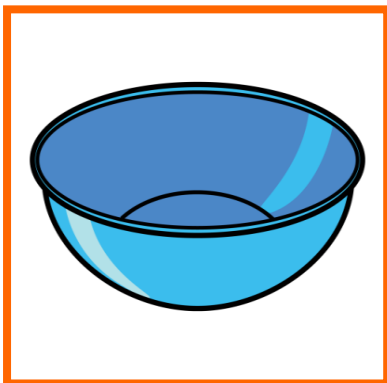
CUCHILLO



TENEDOR



PINCEL



BOL

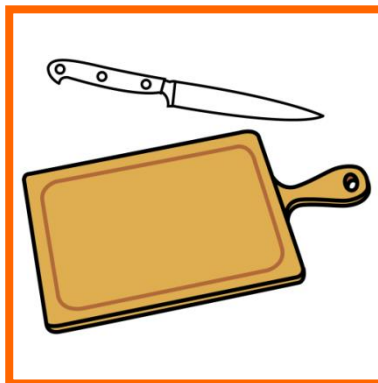
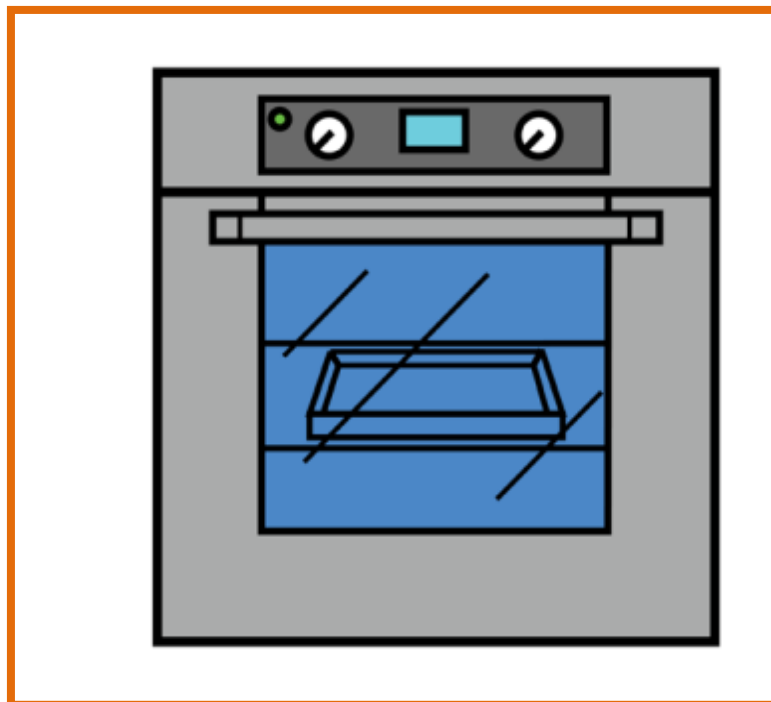


TABLA DE CORTAR



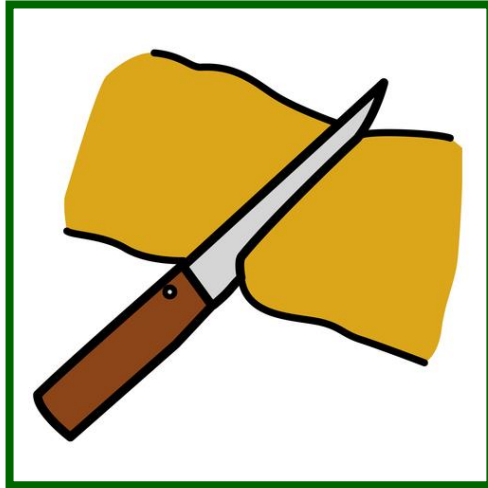
RALLADOR

1. PRECALIENTA EL HORNO A 190°

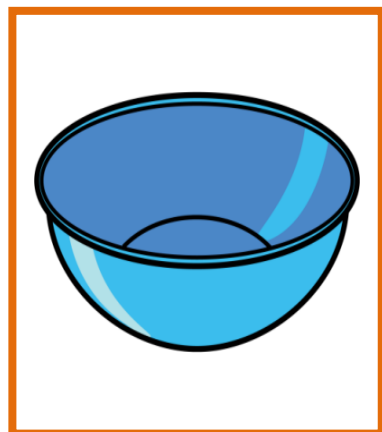
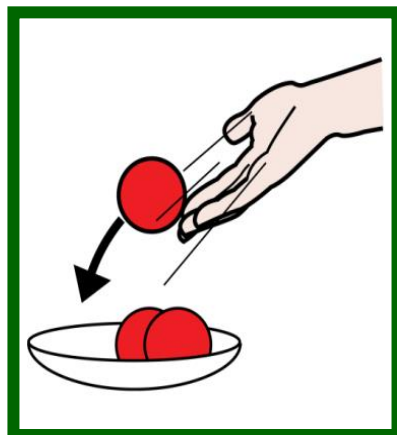


190°

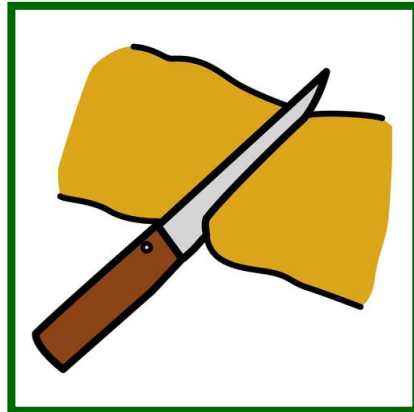
2. CORTA EL JAMÓN YORK EN DADOS



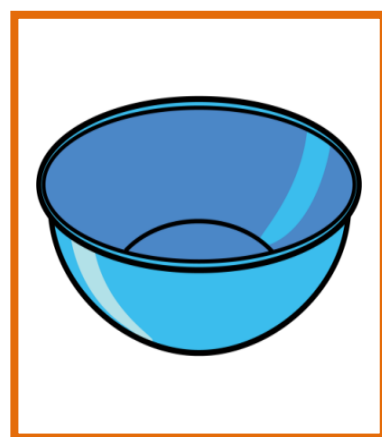
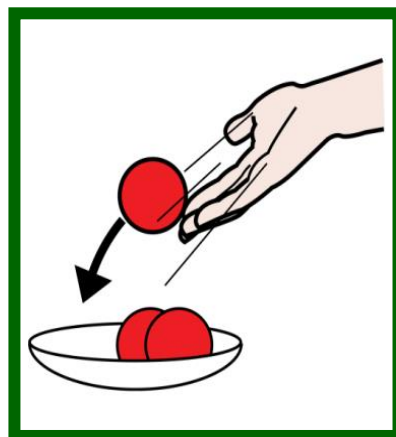
Y ECHALO EN UN BOL



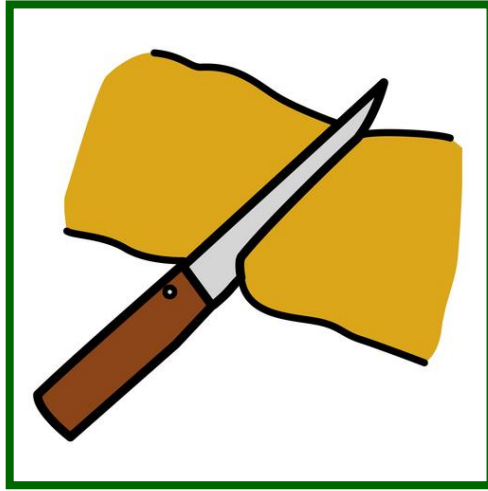
3. CORTA EL PUERRO EN RODAJAS FINAS



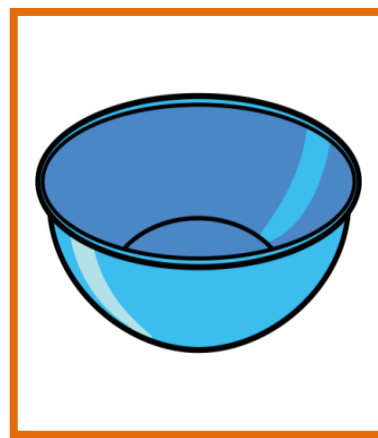
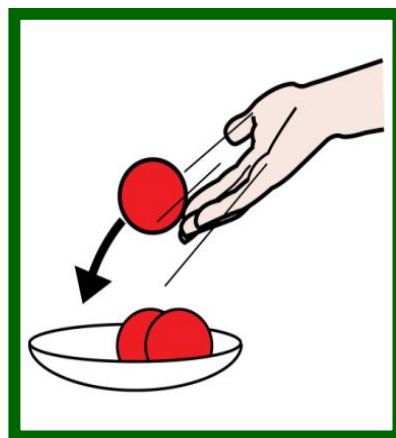
Y ECHALO AL BOL



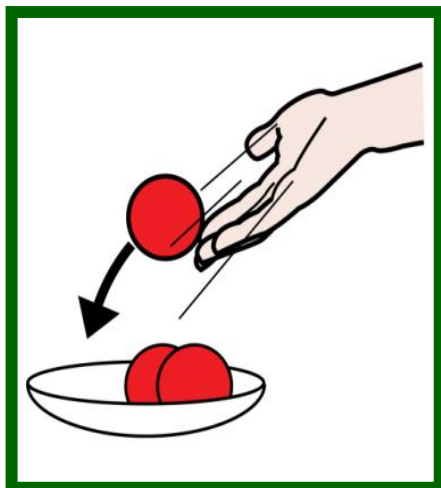
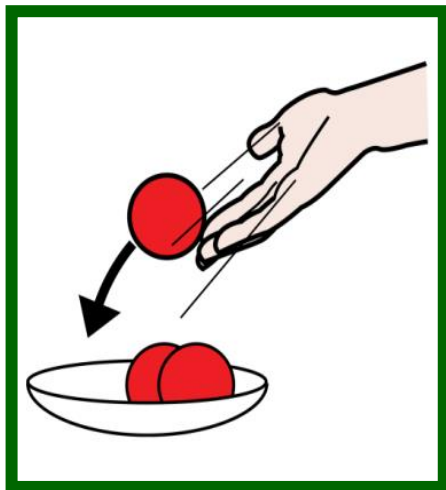
4. CORTA EL QUESO EN TROCITOS O RÁLLALO



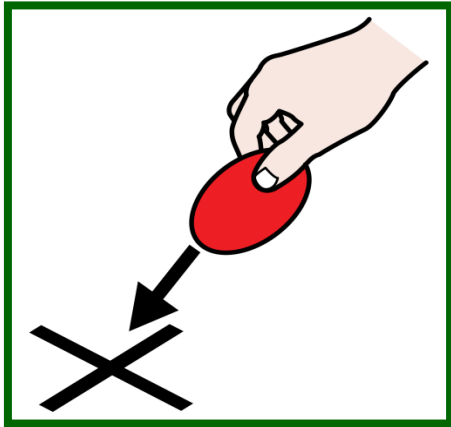
Y ÉCHALO AL BOL



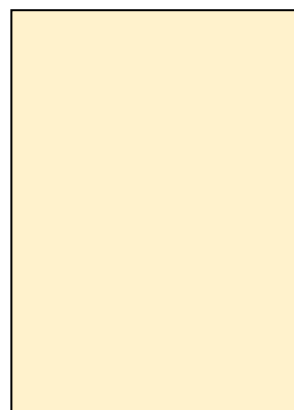
5. ECHA SAL Y PIMIENTA



6. PON EL HOJALDRE SOBRE EL PAPEL DEL HORNO.



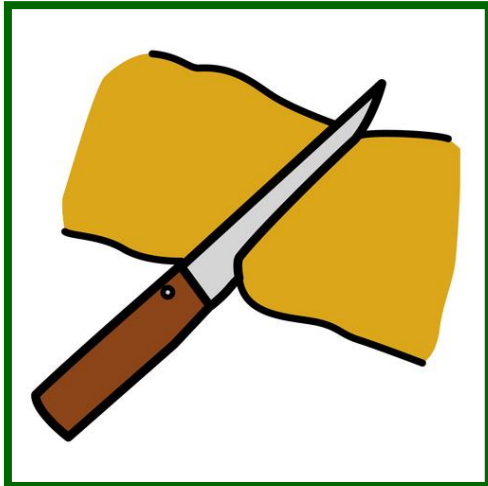
HAZ 2 PARTES



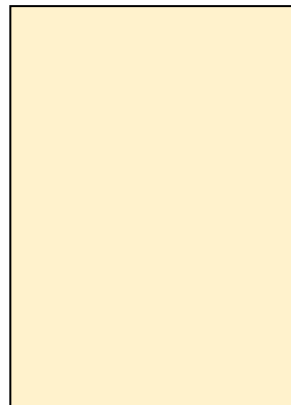
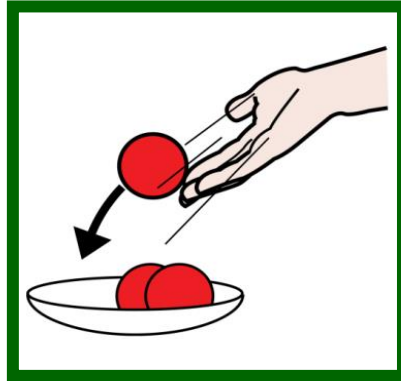
**7. HAZ CORTES EN
DIAGONAL, EN LOS**

LATERALES HOJALDRE

DEL



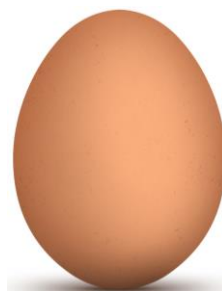
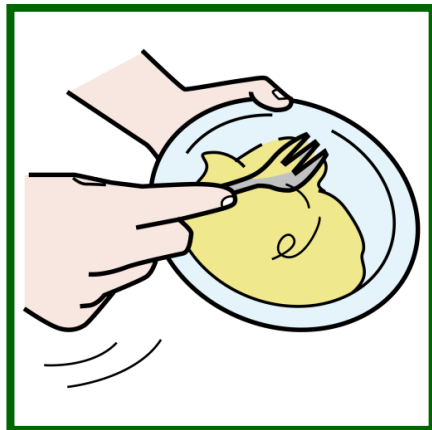
8. PON EL RELLENO ENCIMA DE CADA HOJALDRE



9. HAZ UNA TRENZA CON EL HOJALDRE



10. BATE EL HUEVO



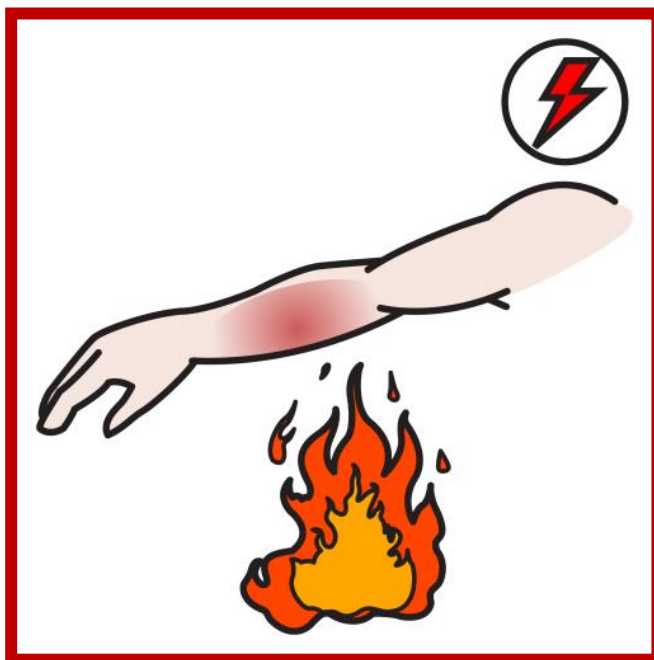
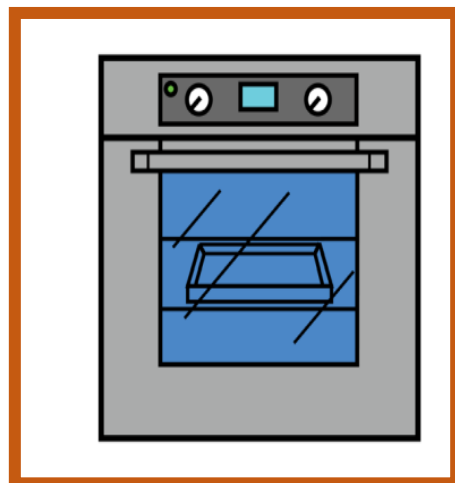
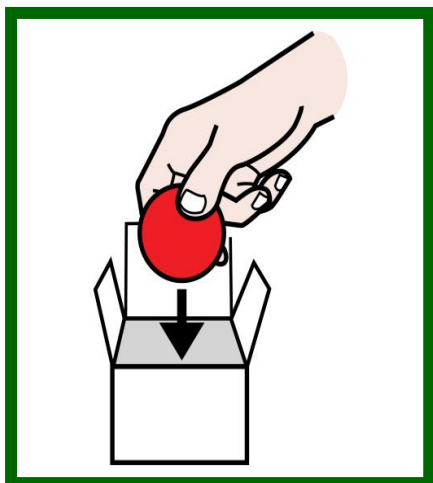
Y PINTA LAS TRENZAS



11. METE AL HORNO



20-25 MINUTOS



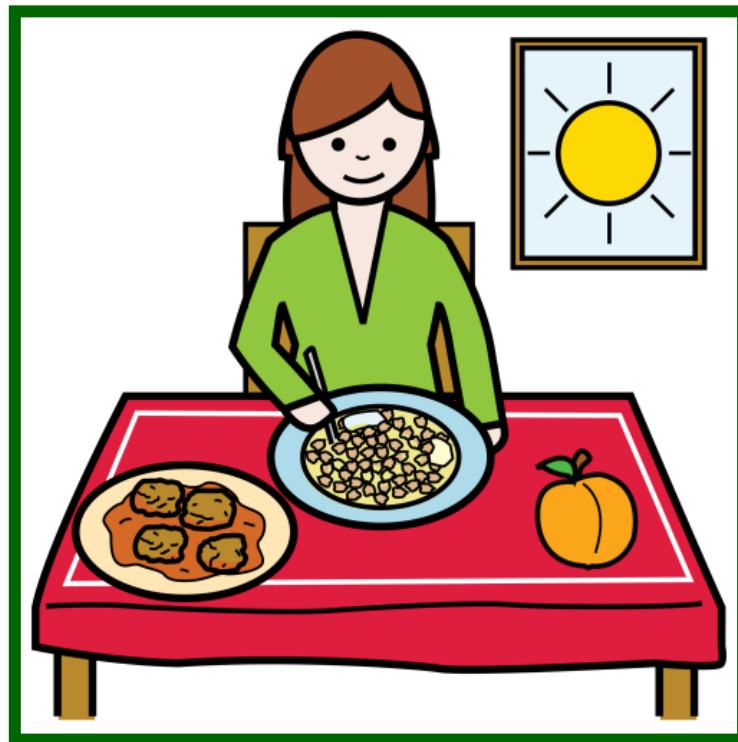
¡CUIDADO!

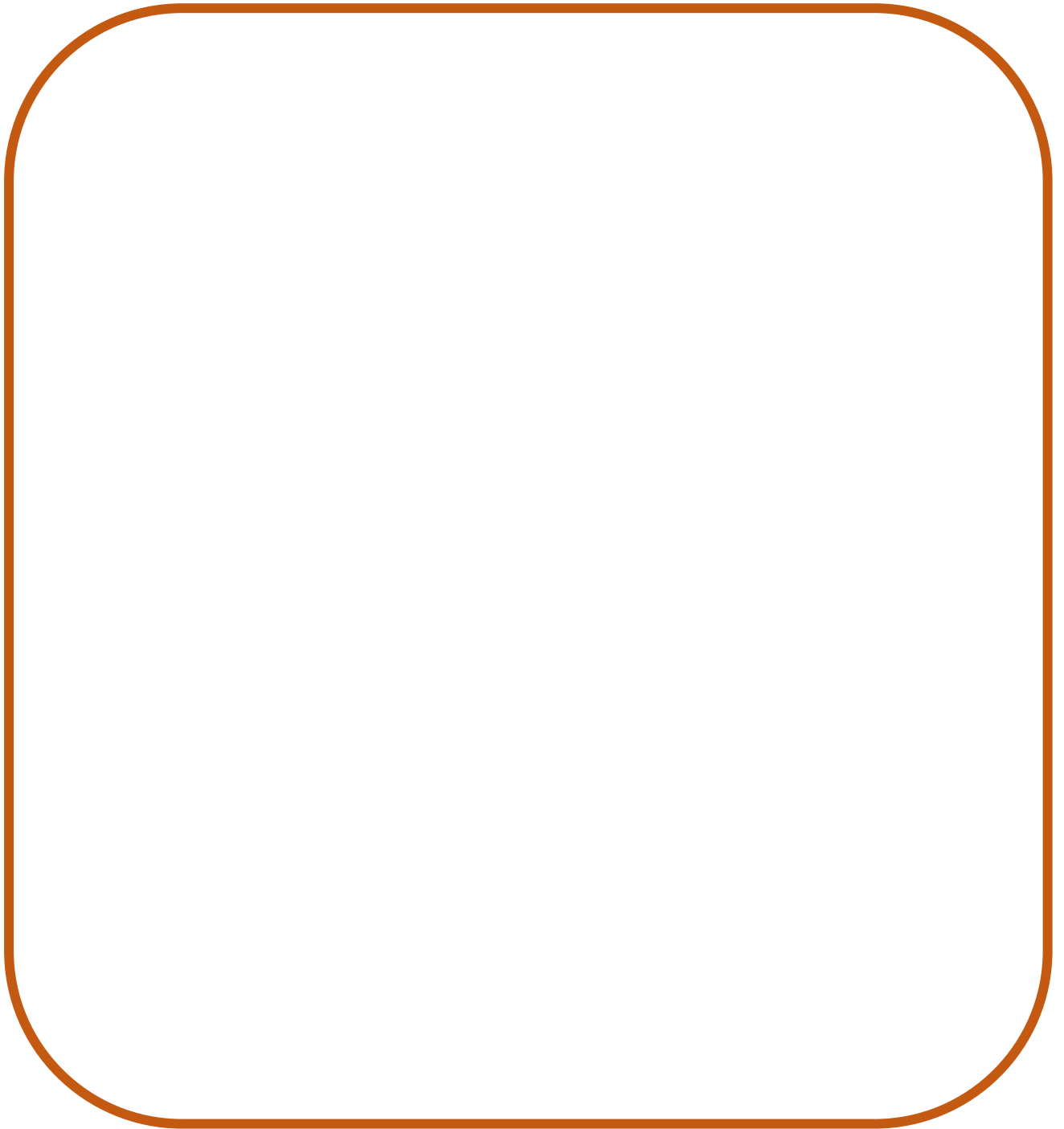
12. DEJA REPOSAR

ESPERA UNOS MINUTOS



13. ¡Y A COMER !

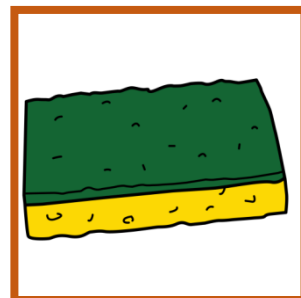
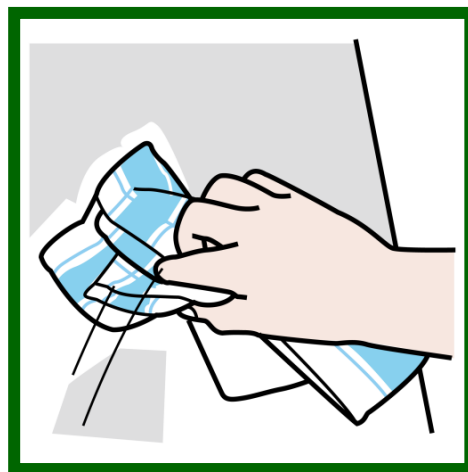
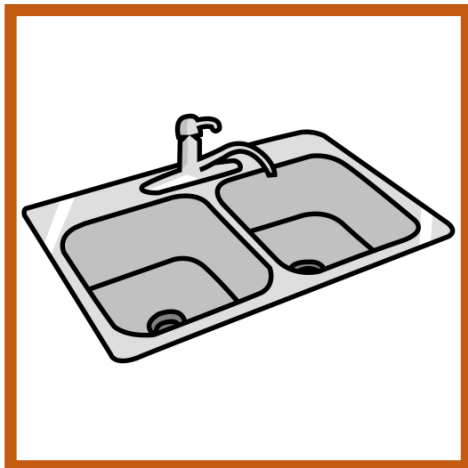




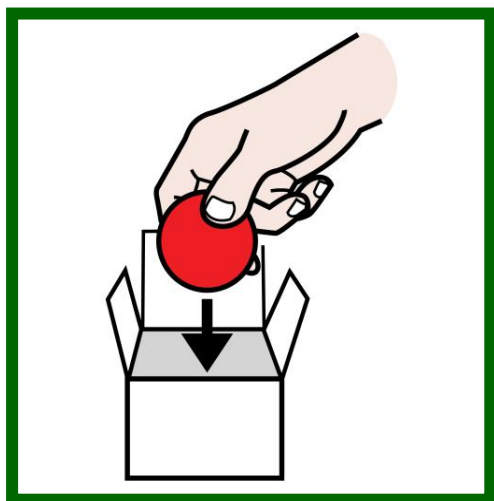


¡IMPORTANTE!

**AL TERMINAR, HAY QUE
RECOGER Y DEJAR TODO
LIMPIO.**

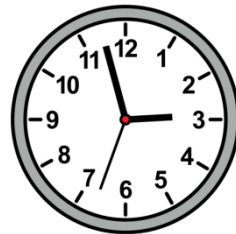


1. METER A LA NEVERA

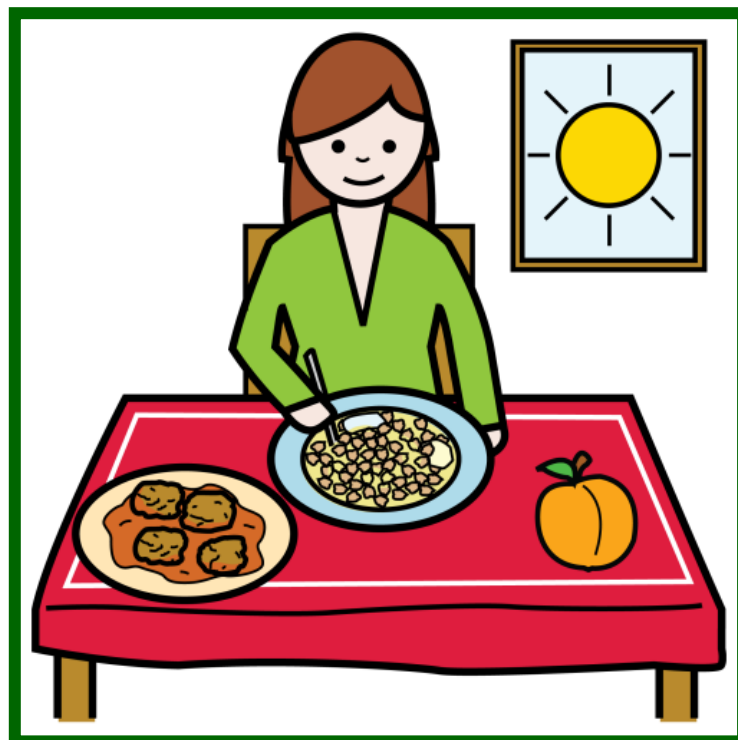


**2. ESPERAR 1 HORA PARA
QUE ENFRIE.**

1h.



3. ¡Y A COMER !





¡IMPORTANTE!

**AL TERMINAR, HAY QUE
RECOGER Y DEJAR TODO
LIMPIO.**

