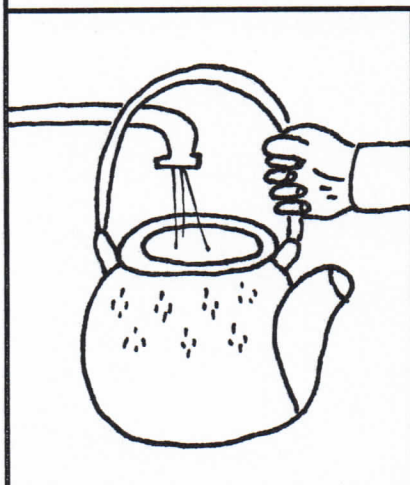


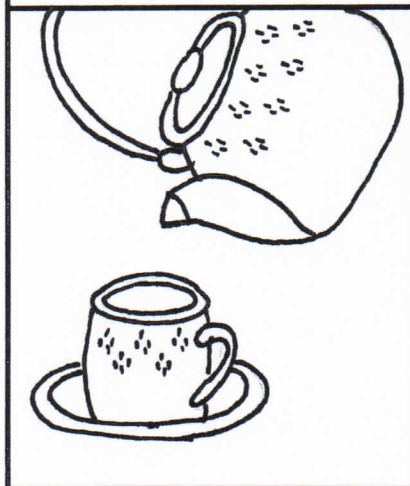




PŘÍPRAVA ČAJE

CO POTŘEBUJEME?



PŘÍPRAVA ČAJE

		
1. VODA DO KONVICE	2. UVAŘIT VODU	3. VZÍT SÁČEK ČAJE
		
4. HORKÁ VODA DO HRNKU	5. ČAJ PONOŘIT DO VODY	6. VYLUHOVAT ČAJ 5 MINUT
		
7. OSLADIT ČAJ	8.	9.

PŘÍPRAVA KÁVY

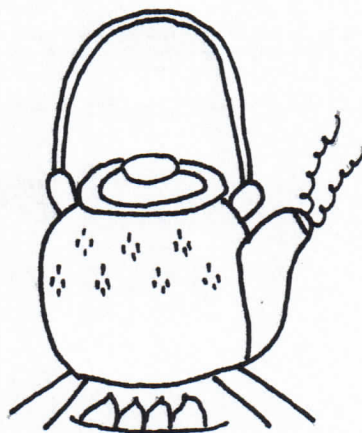
CO POTŘEBUJEME?



PŘÍPRAVA KÁVY - POSTUP



1. VODA DO KONVICE



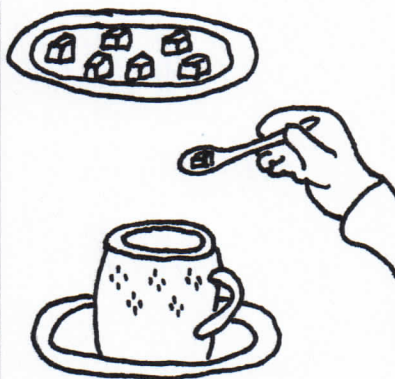
2. UVAŘIT VODU



3. LŽIČKA KÁVY DO HRNKU



4. HORKÁ VODA DO HRNKU



5. OSLADIT KÁVU



6. MLÉKO DO KÁVY



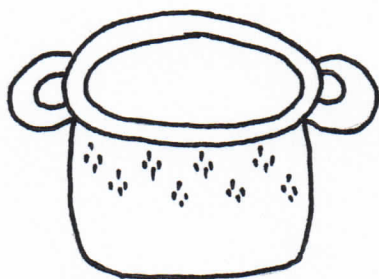
7. DOBROU CHUŤ

8.

9.

PŘÍPRAVA KAKAA (GRANKA)

CO POTŘEBUJEME?



PŘÍPRAVA KAKAA (GRANKA)



1. MLÉKO DO HRNCE



2. OHRÁT MLÉKO



3. GRANKO DO HRNKU



4. MLÉKO DO HRNKU



5. ZAMÍCHAT GRANKO
V HRNKU

6.

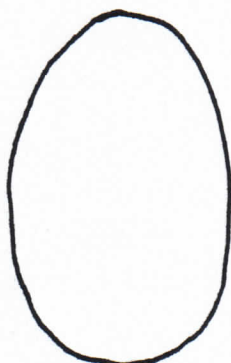
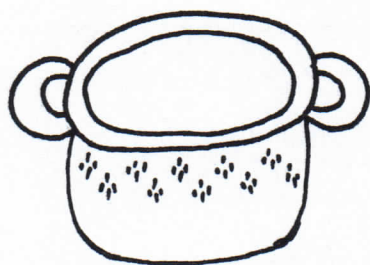
7.

8.

9.

PŘÍPRAVA VEJCE NA MĚKKO

CO POTŘEBUJEME?



VEJCE

PŘÍPRAVA VEJCE NA MĚKKO



1. VEJCE A SŮL DO HRNCE



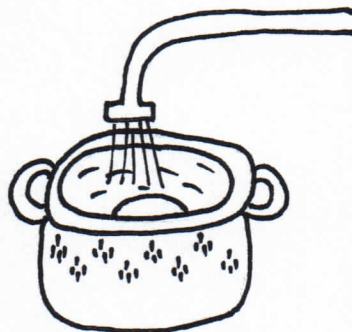
2. VODU DO HRNCE



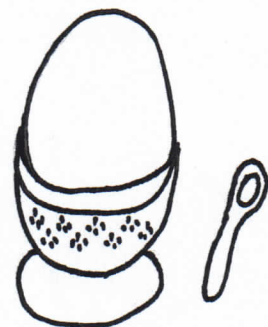
3. UVÉST VODU DO VARU



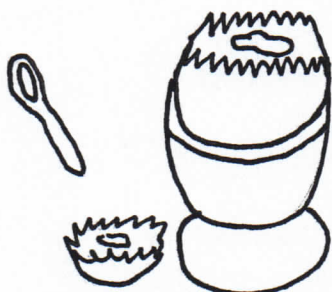
4. VAŘIT VEJCE 3 MINUTY



5. STUDENOU VODU DO HRNCE



6. VEJCE DÁT DO STOJÁNKU



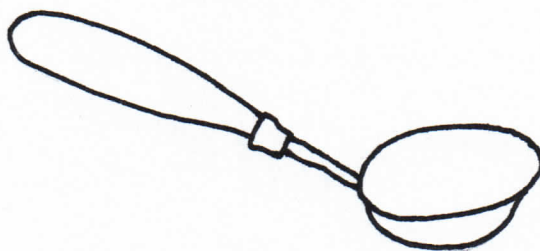
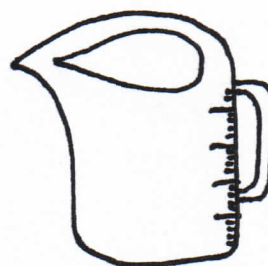
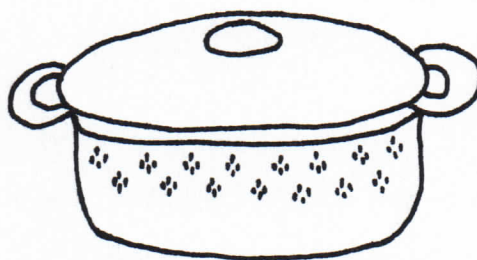
7. OLOUPAT VEJCE

8.

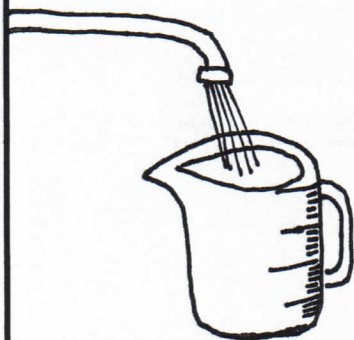
9.

PŘÍPRAVA POLÉVKY ZE SÁČKU

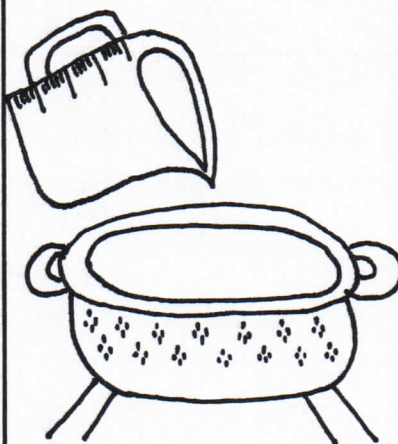
CO POTŘEBUJEME?



PŘÍPRAVA POLÉVKY ZE SÁČKU



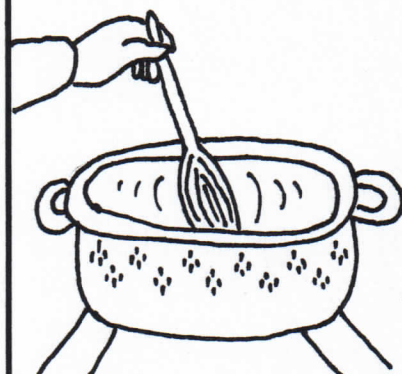
1. VODU DO ODMĚRKY



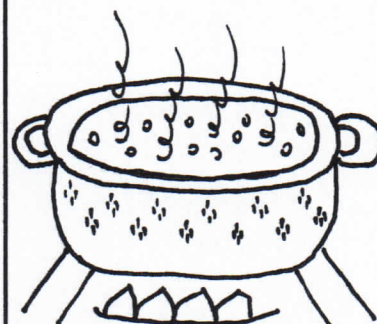
2. VODU DO HRNCE



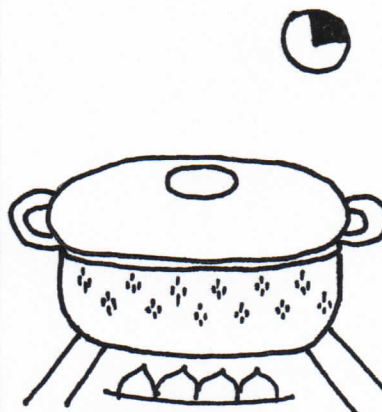
3. POLÉVKU DO VODY



4. ROZMÍCHAT
POLÉVKU VE VODĚ



5. UVÉST POLÉVKU DO
VARU



6. VAŘIT 10 – 15 MINUT



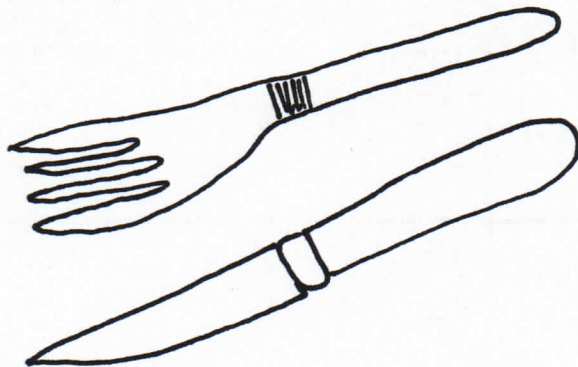
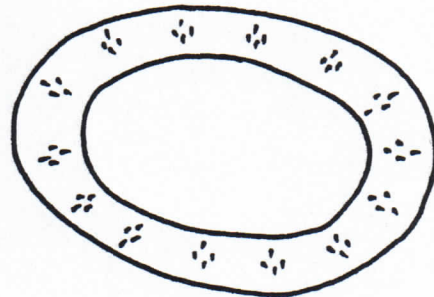
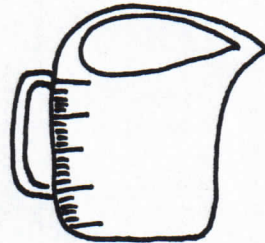
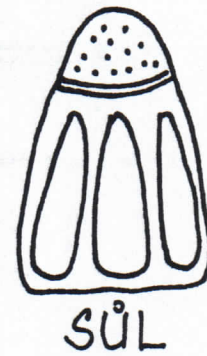
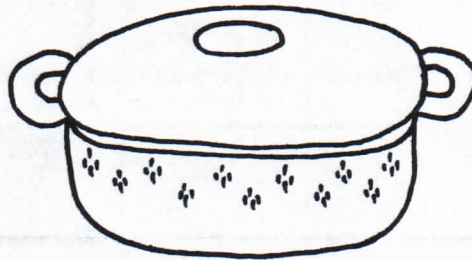
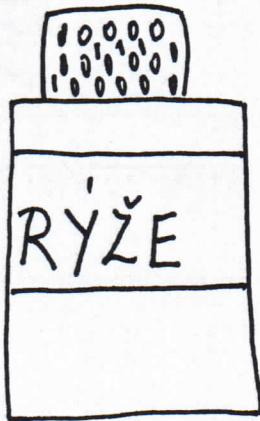
7. NALÍT POLÉVKU DO
TALÍŘE

8.

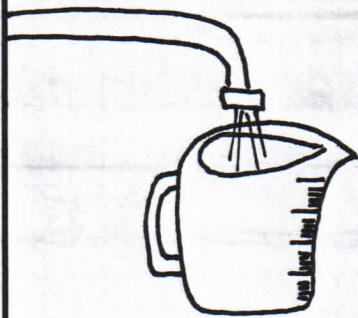
9.

PŘÍPRAVA RÝŽE VE VARNÉM SÁČKU

CO POTŘEBUJEME?



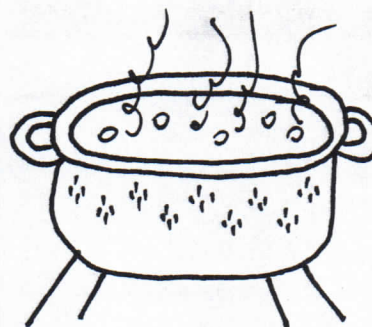
PŘÍPRAVA RÝŽE VE VARNÉM SÁČKU



1. VODU DO ODMĚRKY



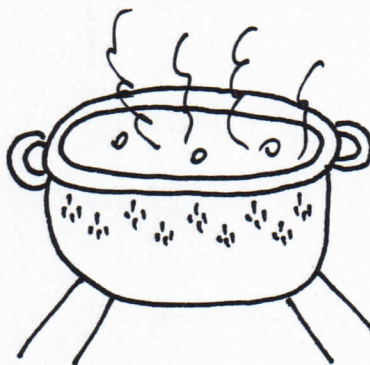
2. VODU A SŮL DO HRNCE



3. UVÉST VODU DO VARU



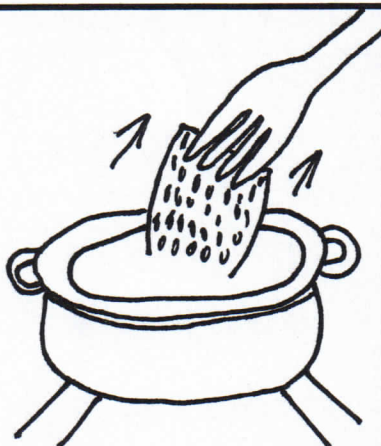
4. VLOŽIT RÝŽI V SÁČKU DO VODY



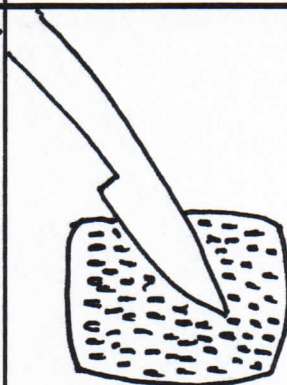
5. VODU ZNOVU DO VARU



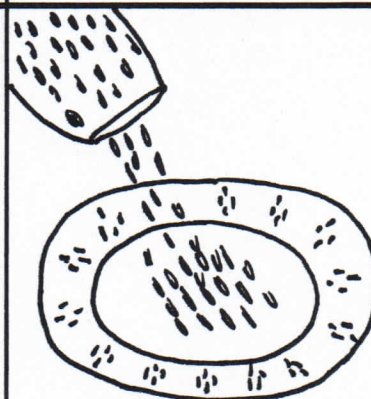
6. VAŘIT RÝŽI 15 - 20 MINUT



7. VYJMOUT RÝŽI Z HRNCE



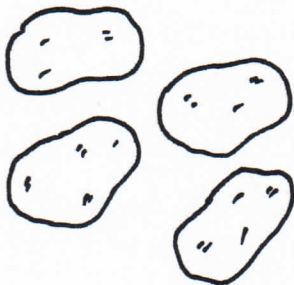
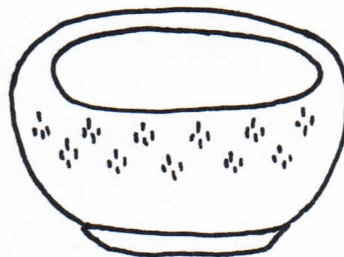
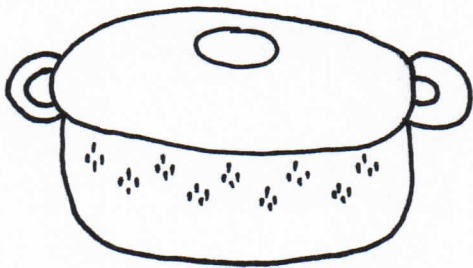
8. ROZŘÍZNOUT SÁČEK



9. NASYPAT RÝŽI NA TALÍŘ

PŘÍPRAVA BRAMBOR

CO POTŘEBUJEME?



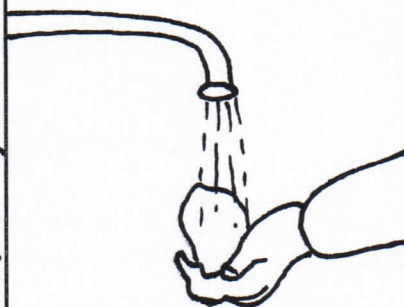
SŮL



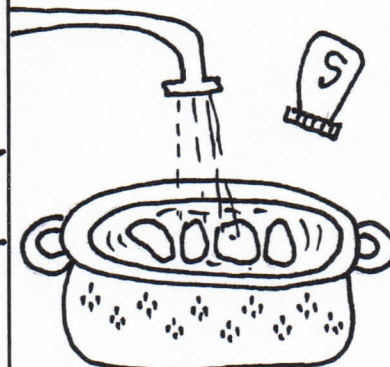
PŘÍPRAVA BRAMBOR



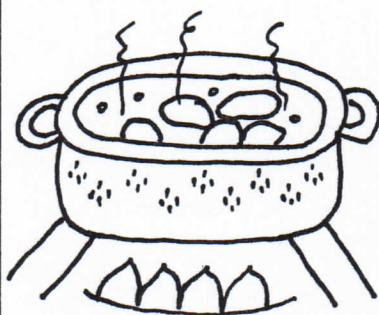
1. OŠKRÁBAT
BRAMBORY



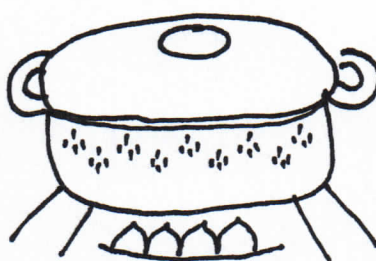
2. UMÝT BRAMBORY



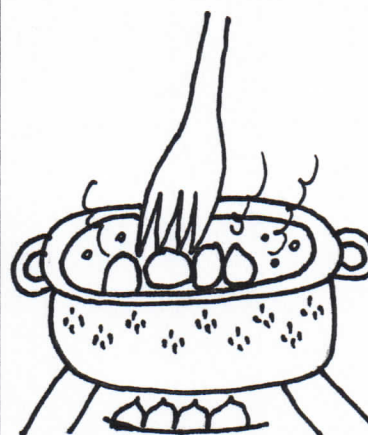
3. BRAMBORY, VODU,
SŮL DO HRNCE



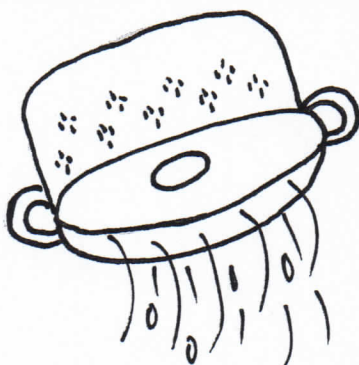
4. UVÉST VODU DO
VARU



5. VAŘIT 20 MINUT



6. ZKUSIT MĚKKOST
BRAMBOR



7. SCEDIT BRAMBORY

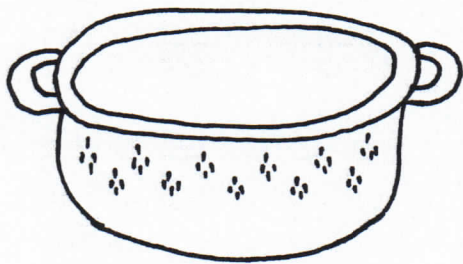


8. BRAMBORY DO
MISKY

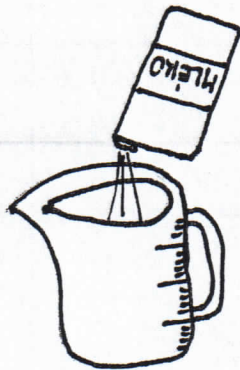
9.

PŘÍPRAVA PUDINGU

CO POTŘEBUJEME?



PŘÍPRAVA PUDINGU



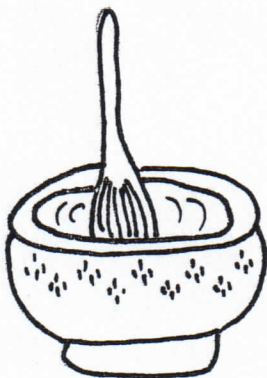
1. MLÉKO DO
ODMĚRKY



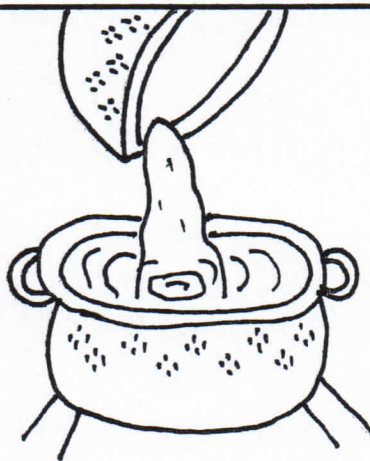
2. MLÉKO DO MISKY



3. PUDING A CUKR DO
MISKY S MLÉKEM



4. VŠE V MISCE
ROZKVEDLAT



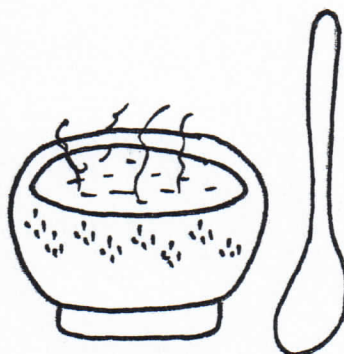
5. PUDING Z MISKY
NALÍT DO HRNCE



6. UVÉST DO VARU,
MÍCHAT



7. PUDING Z HRNCE
NALÍT DO MISKY

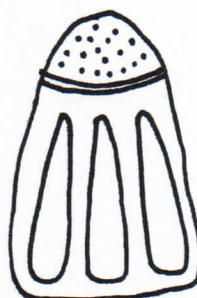
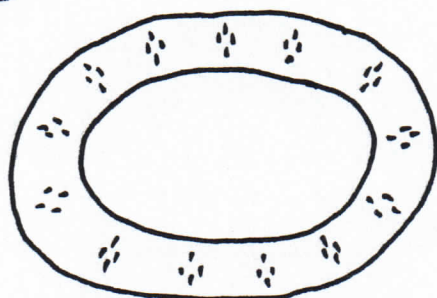
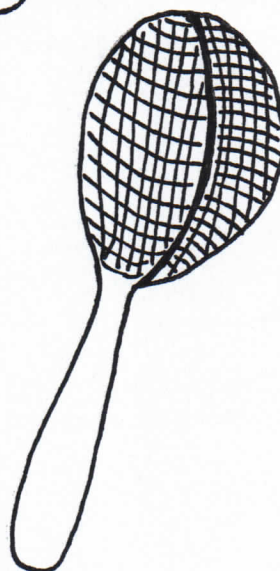
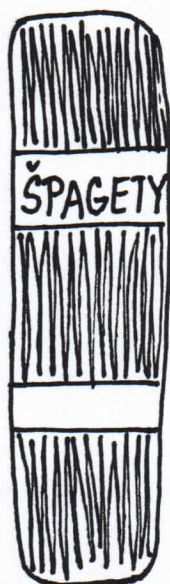
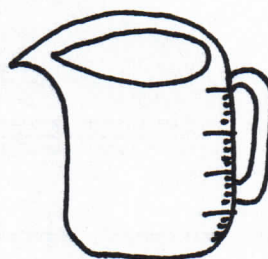
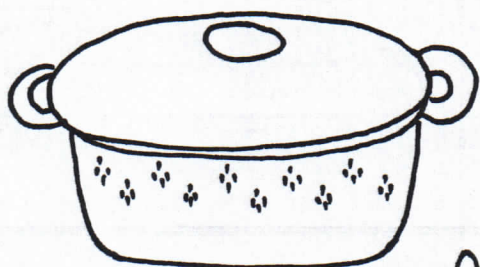


8. DOBROU CHUŤ

9.

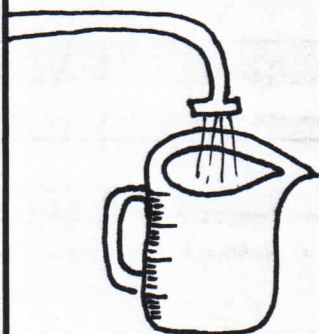
PŘÍPRAVA ŠPAGET

CO POTŘEBUJEME?

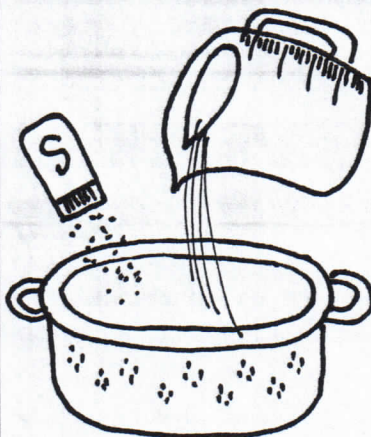


SŮL

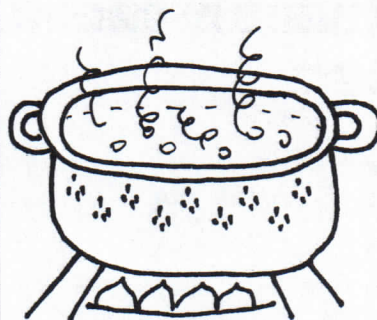
PŘÍPRAVA ŠPAGET



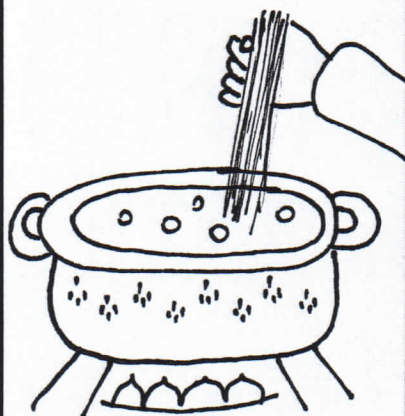
1. VODU DO ODMĚRKY



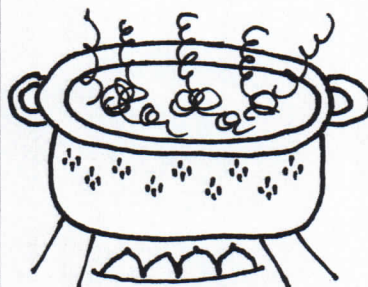
2. VODU A SŮL DO HRNCE



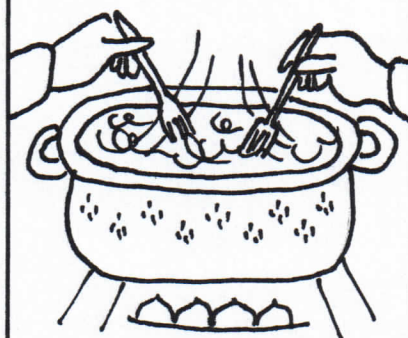
3. UVÉST VODU DO VARU



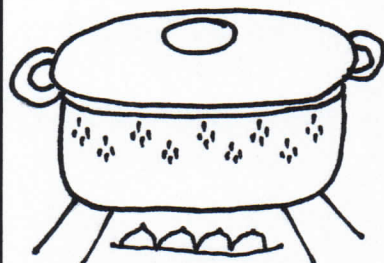
4. ŠPAGETY DO HRNCE



5. VODU ZNOVU DO VARU



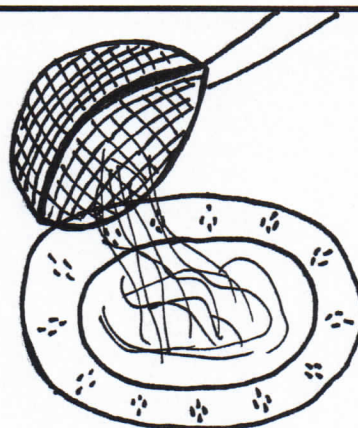
6. MÍCHAT ŠPAGETY



7. VAŘIT 10 – 15 MINUT



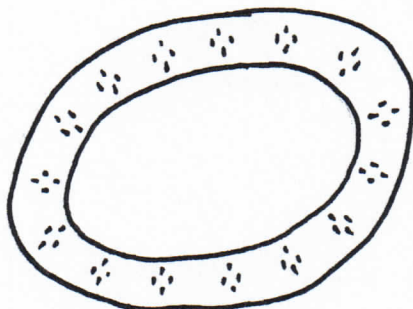
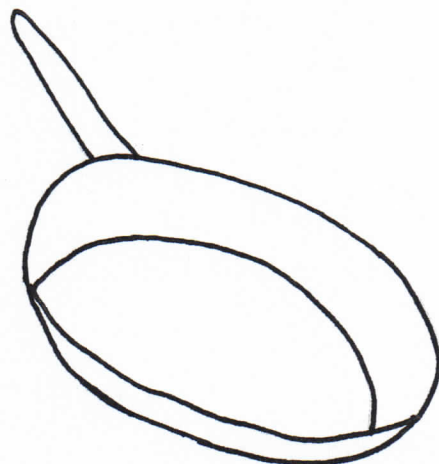
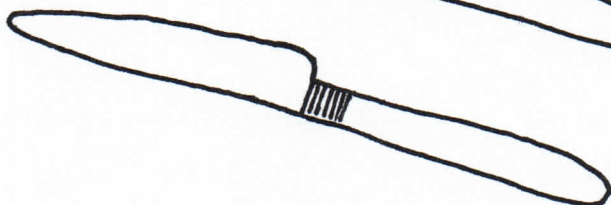
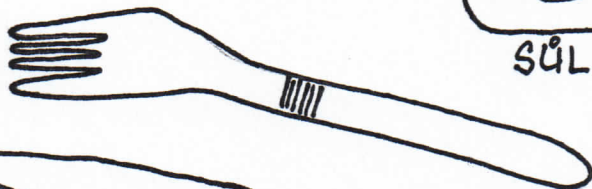
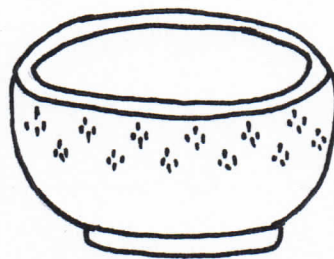
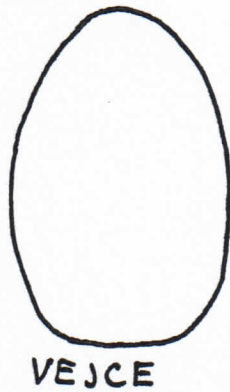
8. SCEDIT ŠPAGETY



9. ŠPAGETY NA TALÍŘ

PŘÍPRAVA VOLSKÉHO OKA

CO POTŘEBUJEME?



PŘÍPRAVA VOLSKÉHO OKA



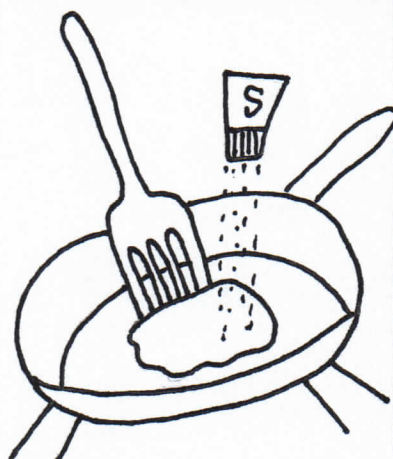
1. OLEJ NA PÁNEV,
ROZEHŘÁT



2. VEJCE DO MISKY



3. VEJCE Z MISKY NA
PÁNEV



4. OSOLIT VEJCE



5. VEJCE Z PÁNVE NA
TALÍŘ

6.

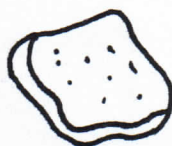
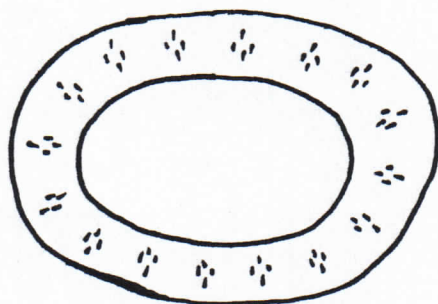
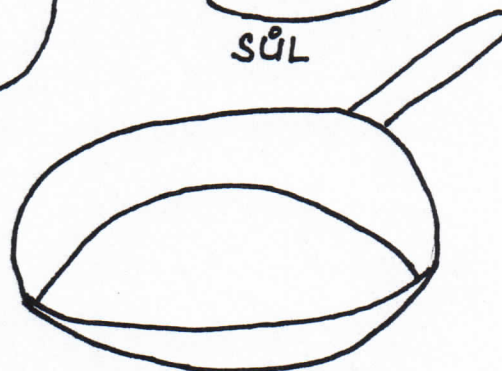
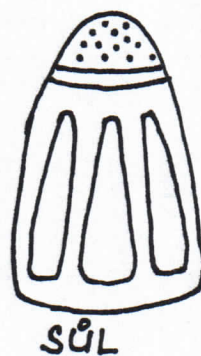
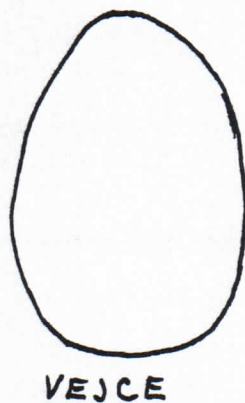
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8.

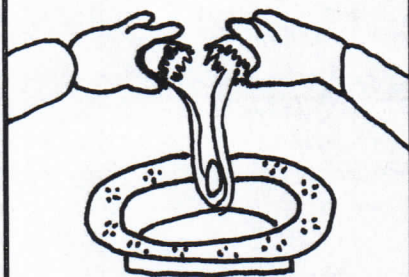
9.

PŘÍPRAVA CHLEBA VE VAJÍČKU

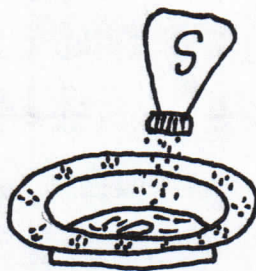
CO POTŘEBUJEME?



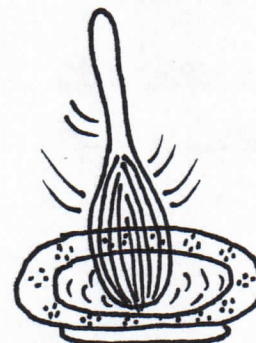
PŘÍPRAVA CHLEBA VE VAJÍČKU



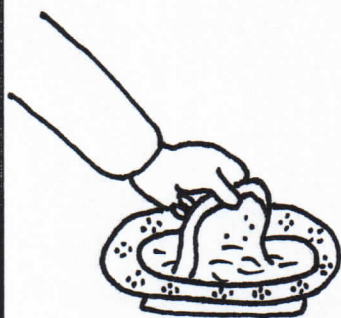
1. VEJCE NA TALÍŘ



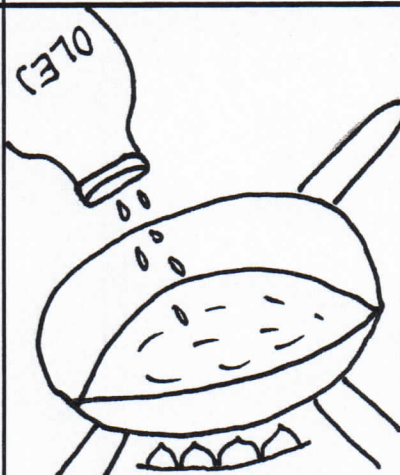
2. OSOLIT



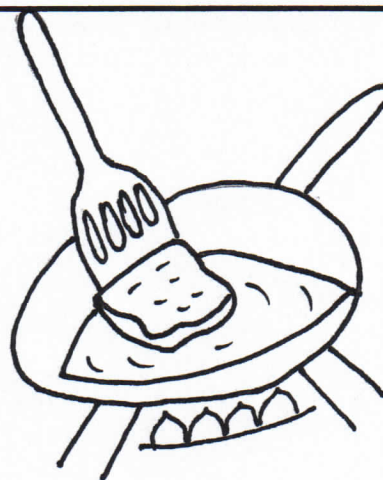
3. ROZKVEDLAT



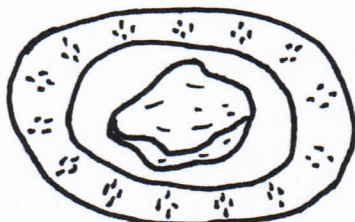
4. NAMOČIT CHLEBA VE VAJÍČKU



5. OLEJ NA PÁNEV, ROZEHRÁT



6. CHLEBA NA PÁNEV



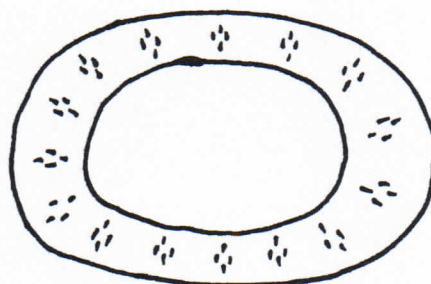
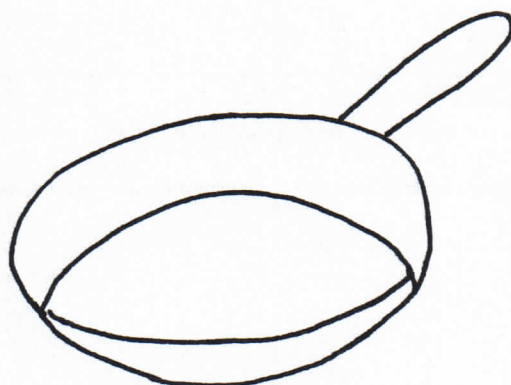
7. CHLEBA NA TALÍŘ

8.

9.

PŘÍPRAVA SMAŽENÉHO ŠPEKÁČKU

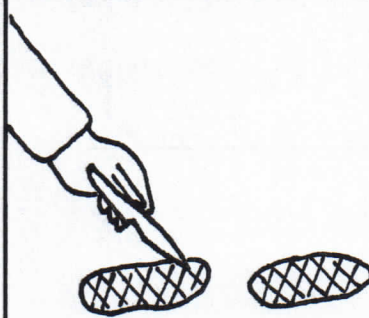
CO POTŘEBUJEME?



PŘÍPRAVA SMAŽENÉHO ŠPEKÁČKU



1. NAŘÍZNOUT
ŠPEKÁČEK



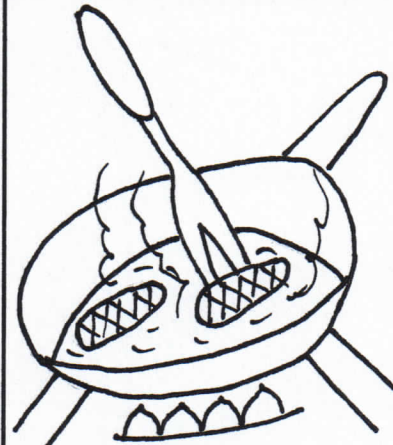
2. MRÍŽKY NA
ŠPEKÁČEK



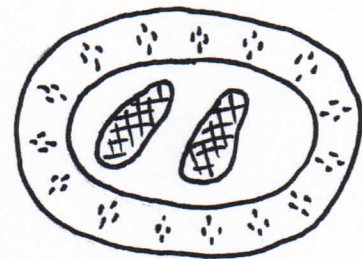
3. OLEJ NA PÁNEV



4. ROZEHRÁT OLEJ



5. ŠPEKÁČKY
NA PÁNEV



6. ŠPEKÁČKY NA TALÍŘ

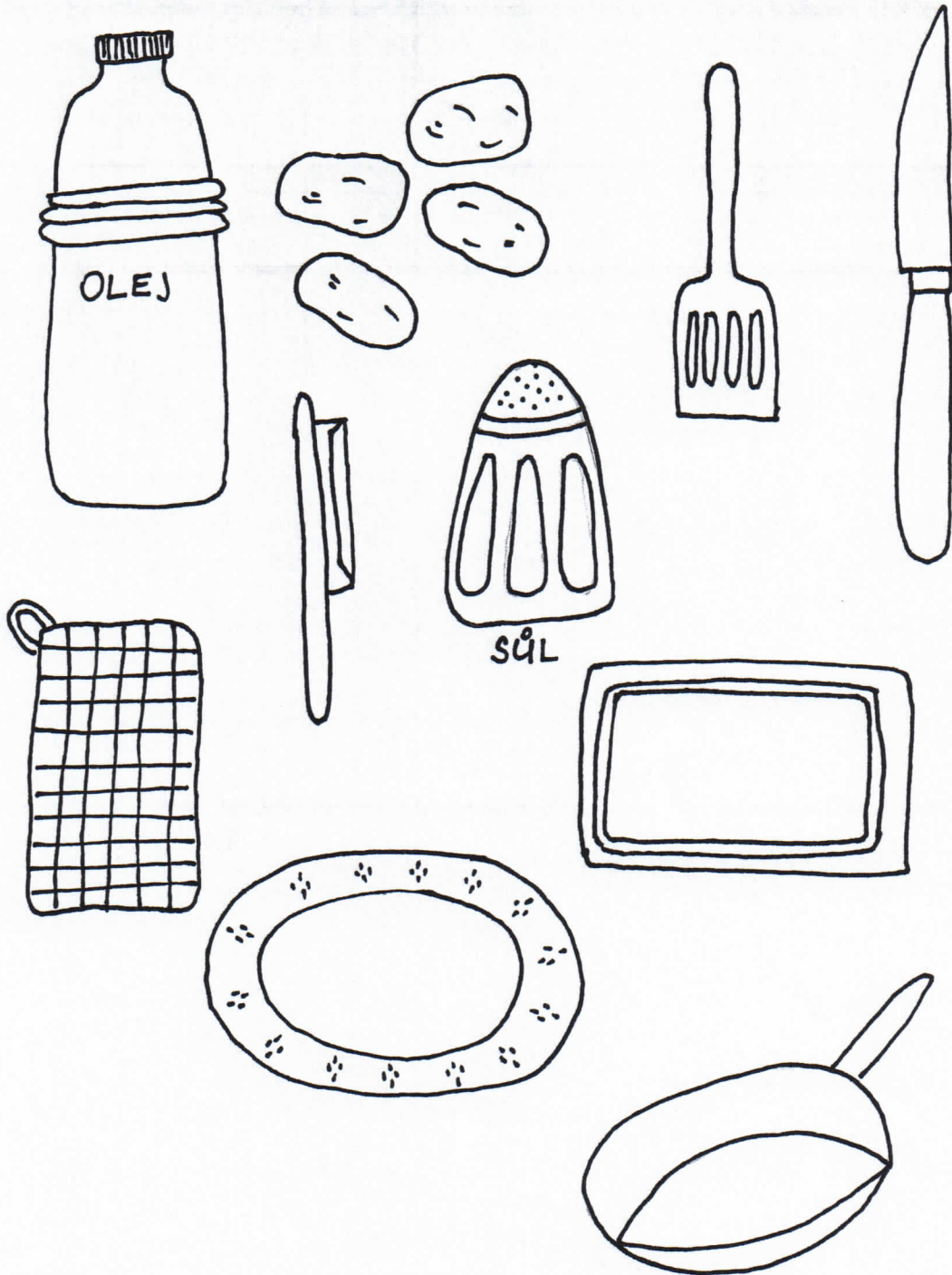
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8.

9.

PŘÍPRAVA SMAŽENÝCH BRAMBOR

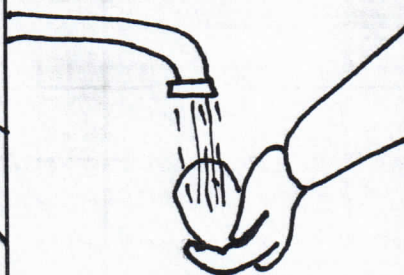
CO POTŘEBUJEME?



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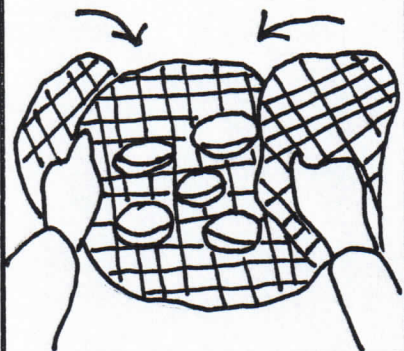
1. OŠKRÁBAT
BRAMBORY



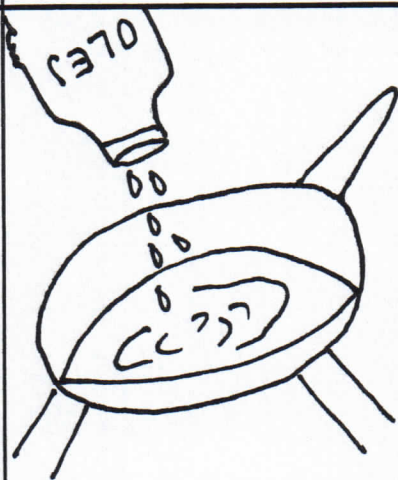
2. UMÝT BRAMBORY



3. NAKRÁJET
BRAMBORY NA
PLÁTKY



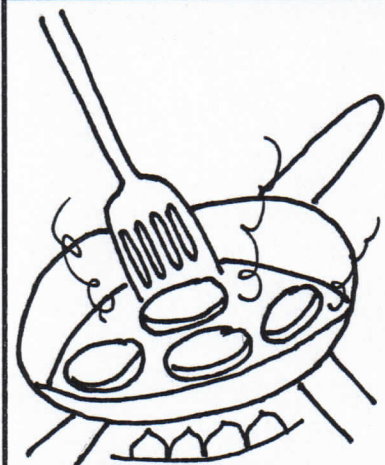
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BRAMBOR V UTĚRCE



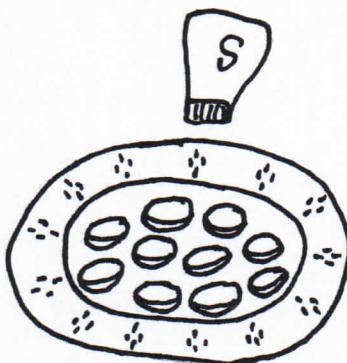
5. OLEJ NA PÁNEV



6. ROZPÁLIT OLEJ



7. PLÁTKY BRAMBOR
NA PÁNEV



8. PLÁTKY BRAMBOR
NA TALÍŘ, OSOLIT

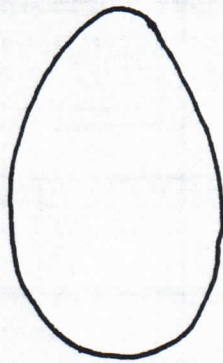
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PŘÍPRAVA VAJEČNÉ OMELETY

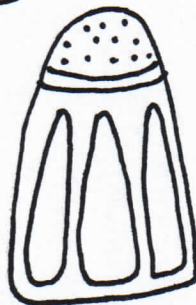
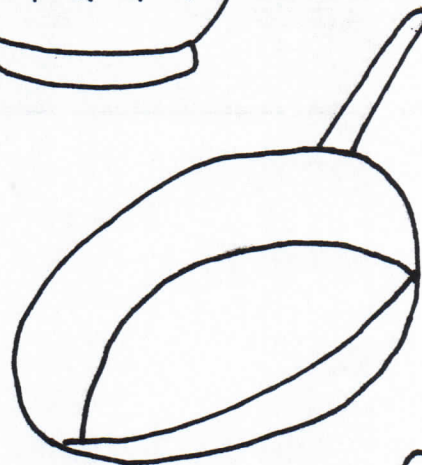
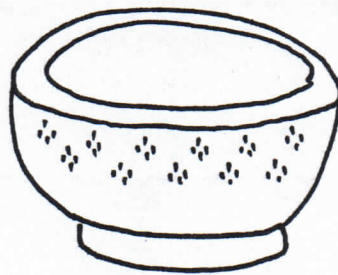
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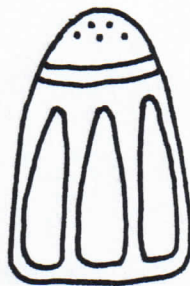
OLEJ



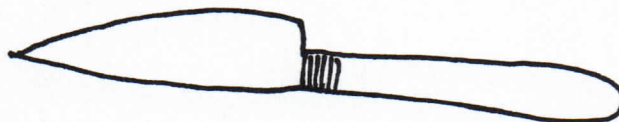
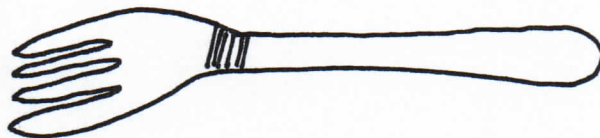
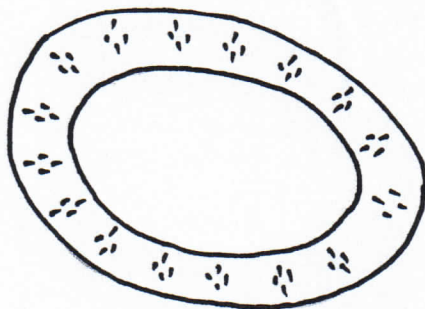
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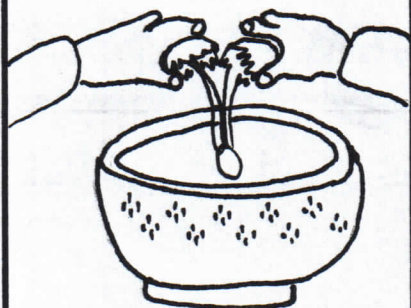
SŮL



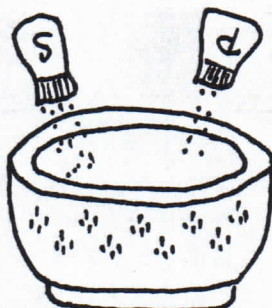
PEPR



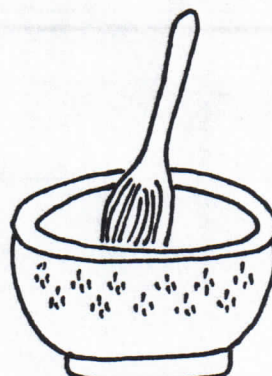
PŘÍPRAVA VAJEČNÉ OMELETY



1. VEJCE DO MISKY



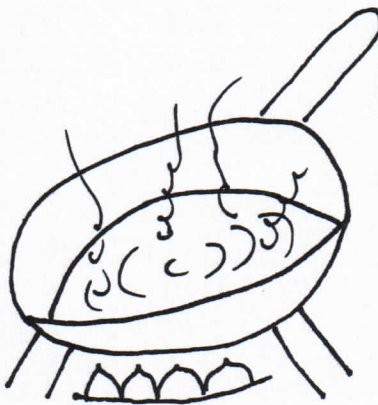
2. OSOLIT, OPEPŘIT



3. ROZKVEDLAT VEJCE



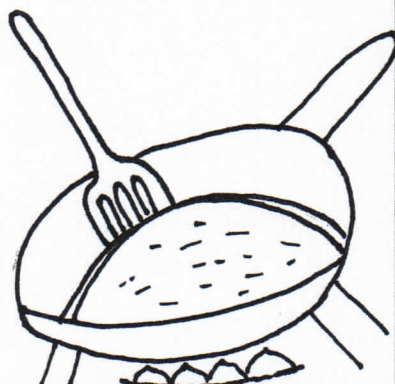
4. OLEJ NA PÁNEV



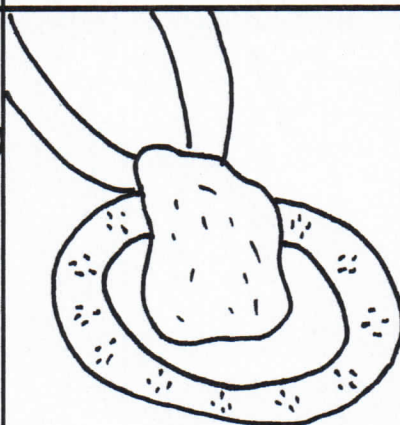
5. ROZEHRÁT OLEJ



6. VEJCE Z MISKY NA PÁNEV



7. OBRÁTIT OMELETU



8. OMELETU Z PÁNVE NA TALÍŘ
NA TALÍŘ

9.