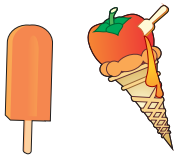
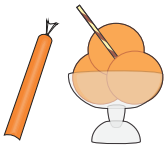


RECEITA ILUSTRADA

SORVETE DE CAQUI



Ingredientes:

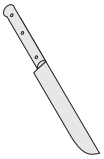
6 Caquis moles

Creme de leite
(1 lata)

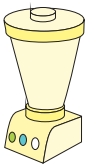
Leite condensado
(1 lata)

Leite
(Mesma medida lata)

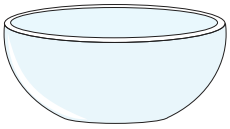
Utensílios:



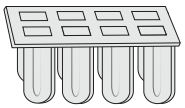
Faca



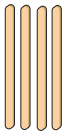
Liquidificador



Refratário

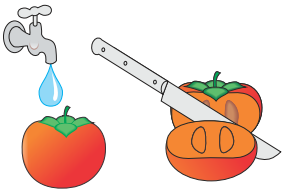


Formas

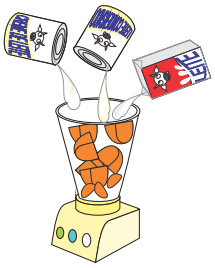


Palitos

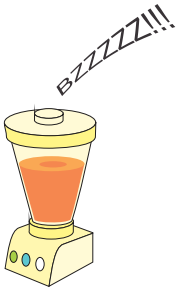
Modo de preparo:



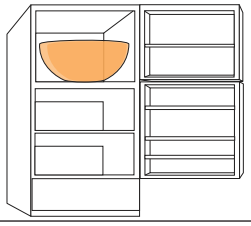
Lave e corte os caquis ao meio e retire a casca!



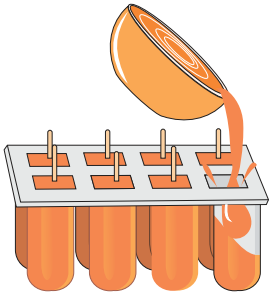
Coloque no liquidificador, a polpa, o creme de leite, o leite condensado e o leite!



Bata por 5 minutos, coloque em um refratário e leve ao congelador por 2 horas!



Retire do congelador e bata novamente por 5 minutos. Retorne ao refrigerador e deixe por mais 1 hora! Repita o processo mais uma vez!



Coloque na forma de picolé, fixe os palitos e volte ao congelador, por 2 horas.

Se preferir pode servir em taças como sorvete de massa!

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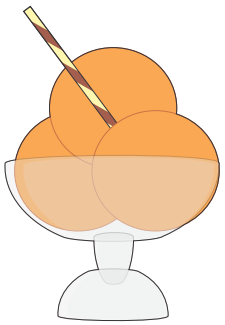

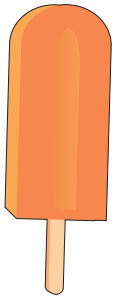

Fonte: http://www.nestle.com.br/site/cozinha/receitas/sorvete_de_caqui.aspx

Ilustrações: Bertoldo Borges Filho/Centro de Qualidade em Horticultura da CEAGESP

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