

HAVUÇ SALATASI

Kategori : Salatalar

Yayýnlayan [Admin](#) 2015/3/23

Normal

0

21

false

false

false

MicrosoftInternetExplorer4

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">MALZEMELER

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US"> 1-1kg.havuç

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">2-400gg. Domates.

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">3- birkaç dal

maydanoz

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">4-3-5 adet sivri

biber

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US"> 5- iki limon suyu,iki

yemek kabýđý sirke,tuz,zeytinyađý

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">YAPILIPİ:Önce

havuçları temizle,soy ve rendenin en kalýn taraýyla rendeleye veya robottan geçir, maydanozu,

biberleri temizle ,ince kýy ve havuca ilave et. tuzu, sirkeyi ,limon suyunu ve yađý ilave et. Iyice

harmanla. Servis tabađýna al. etrafýna dilimlenmiř domatesleri dizerek sunuma hazýrla.

Wwwpervinengin.net

```
/* Style Definitions */
table.MsoNormalTable
{mso-style-name:"Normal Tablo";
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mso-tstyle-colband-size:0;
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mso-style-parent:"";
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mso-para-margin:0cm;
mso-para-margin-bottom:.0001pt;
mso-pagination:widow-orphan;
font-size:10.0pt;
font-family:"Times New Roman";
mso-ansi-language:#0400;
mso-fareast-language:#0400;
mso-bidi-language:#0400;}
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