

MANTILI SEBZE ÇORBASI

Kategori : Çorbalar

Yayýnlayan [Admin](#) 2015/10/20

Normal

0

21

false

false

false

MicrosoftInternetExplorer4

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tab-stops:list 36.0pt;mso-layout-grid-align:none;text-autospace:none" class="MsoNormal">

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EN-US">1- line-height:115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:

EN-US">bir su bardađý önceden hazýrlanmýþ mantý

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none" class="MsoNormal">Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">2-bir su

bardađý iyice piþmiþ nohut

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orta boy sođan (ince dođranmýþ)

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none" class="MsoNormal">Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">4-bir adet

orta boy patates ve bir küçük havuç(ikiside rendenin kalýn tarafýyla rendelenmiþ)

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demet maydanoz (ince kýyýmýþ)

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margin-left:18.0pt;line-height:115%;mso-layout-grid-align:none;text-autospace:

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Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">8-tuz,biber

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Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">YAPILIMI:yağ ½ soğan

sarıncaya kadar kavur.pataes ve havucu ilav et.biraz daha kavur.domatesi de ilave et ve bir-iki

daha çevir. Sıcak su ilave et.kaynayanca nohut ve mantıyı ilave et.mantılar yumuşayınca kadar

pişir.tuzu,biberi ve maydanozu da ilav et. Bir veya iki dakika daha pişince sıcak olarak servis yap.

Www.pervinengin.net

/* Style Definitions */

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