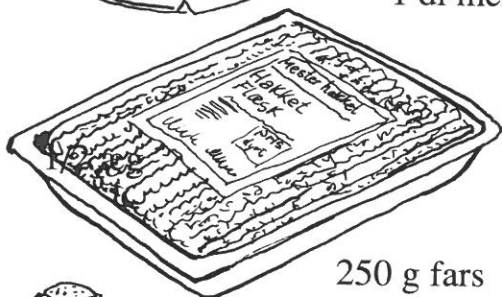
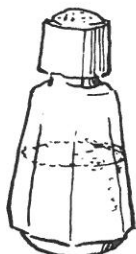




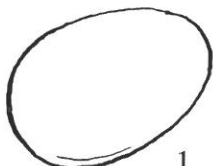
1 dl mel



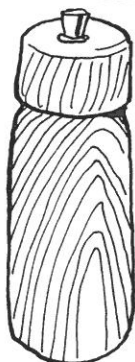
250 g fars



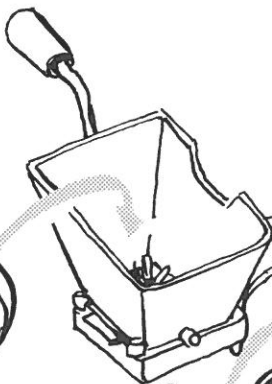
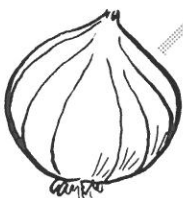
1 teske salt (5 ml)



$\frac{1}{2}$ æg



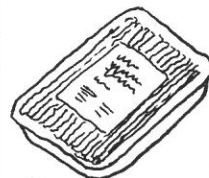
1 kniv-spids peber



2 spise-skeer hakket løg



Materialer



fars



måle-skeer



æg



mel



løg

salt



peber



mælk



skål



gryde-ske



persille-hakker



Rør det hele sammen.



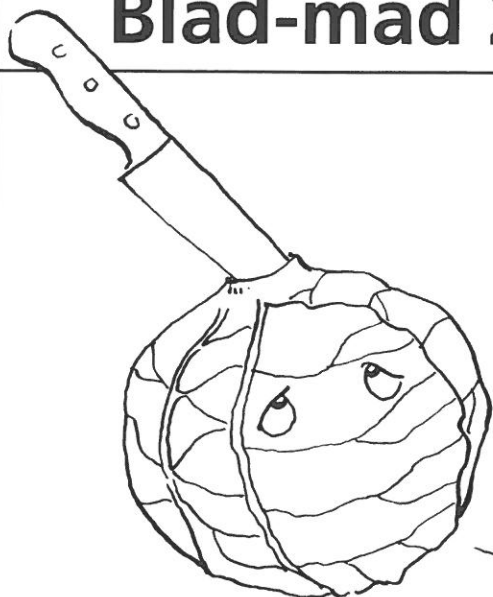
1 dl mælk



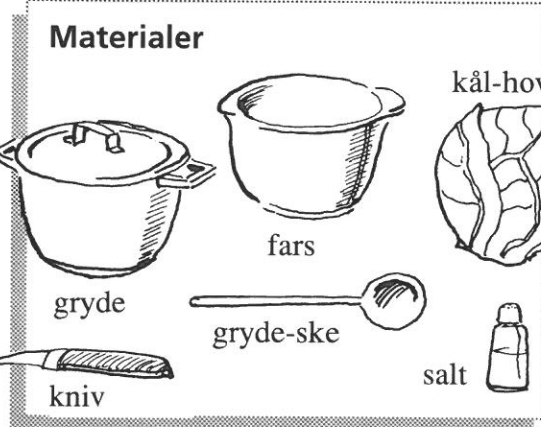
Navn:

Klasse:

Dato:

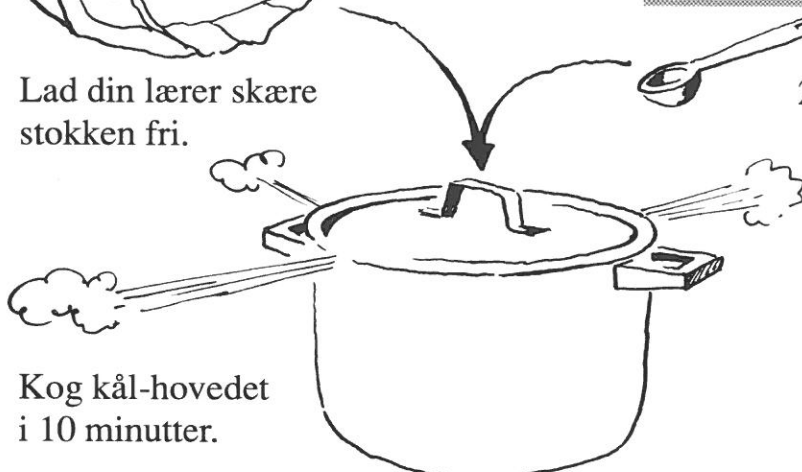


Lad din lærer skære
stokken fri.

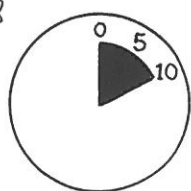


Materialer

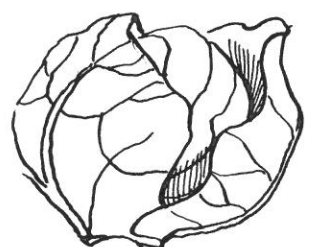
- gryde
- fars
- gryde-ske
- kniv
- kål-hoved
- salt



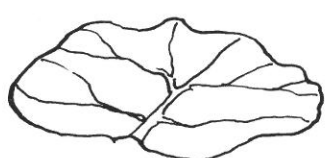
2 te-skeer salt



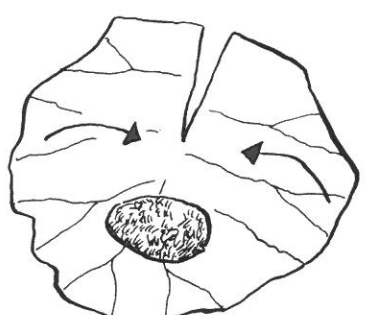
Kog kål-hovedet
i 10 minutter.



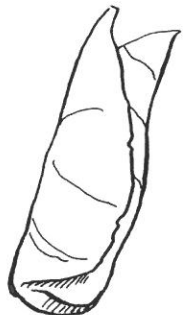
Pil bladene af kål-hovedet...



og skær ribben væk.



Kom lidt fars på.



Fold siderne ind.

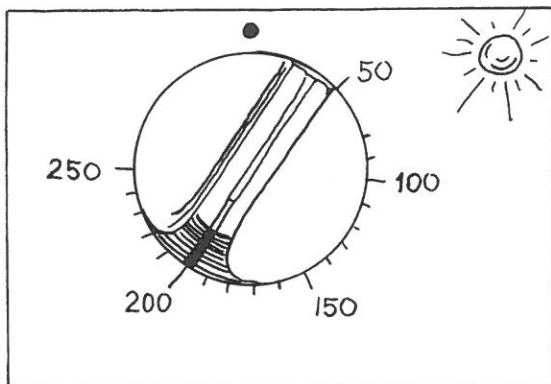


Rul.

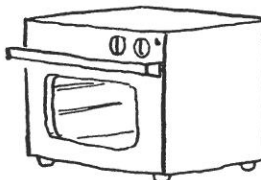
Navn:

Klasse:

Dato:



Materialer



ovn



dl-mål



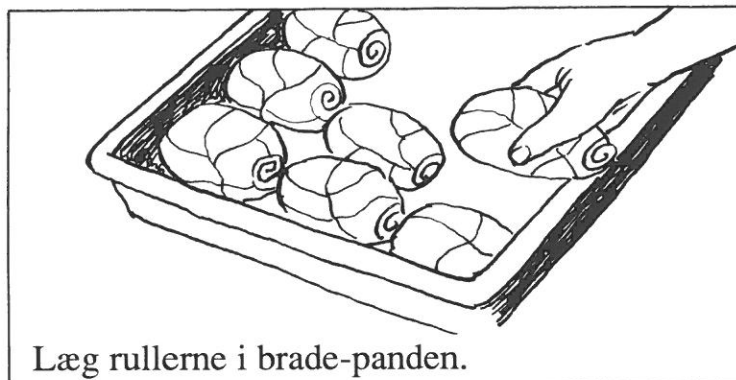
rug-brød



sennep



smør



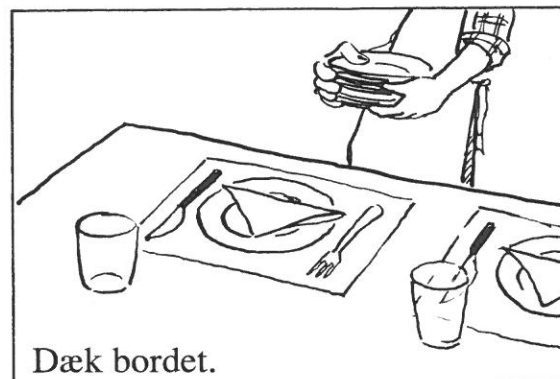
Læg rullerne i brade-panden.



Kom 3 dl vand i brade-panden.



Sæt brade-panden i ovnen i ca. 30 minutter.



Dæk bordet.

Velbekomme!



Navn:

Klasse:

Dato: