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| **RECETA** | **RECIPT DESSERT** |
| POSTRE DE MORA | DESSERT THE BLACKBERRY |
| INGREDIENTES | INGREDIENT |
| LEHCE LIQUIDA | MILK |
| CREMA DE LECHE | CREAM THE MILK |
| LECHERITA | MILKMAID |
| MORA | BLACKBERRY |
| GELATINA SIN SABOR | UNCLAVORED GELATIN |
|  |  |
| VASIJAS | CONTAINERS |
| LICUADORA | BLENDER |
| VASOS | FRIDGE |
| CUCHARAS | VESSELS |
| REGRIGERADOR | EPOON |

PREPARACIÓN

Se mezcla la lecherita, la crema de leche, leche líquida y se licua. Se coloca la gelatina sin sabor en un vaso con agua tibia. La mora se cala con azúcar, Luego se mescla todo y se mete en el refrigerador.

**PROCEDURE PREPARATIN**

**Mix the cream of milk, milkmaid and milk, and then liquates. They Put the jelly in a glass of warm water. Blackberry strain with sugar, every then is to mix empties into the container and refrigerator.**