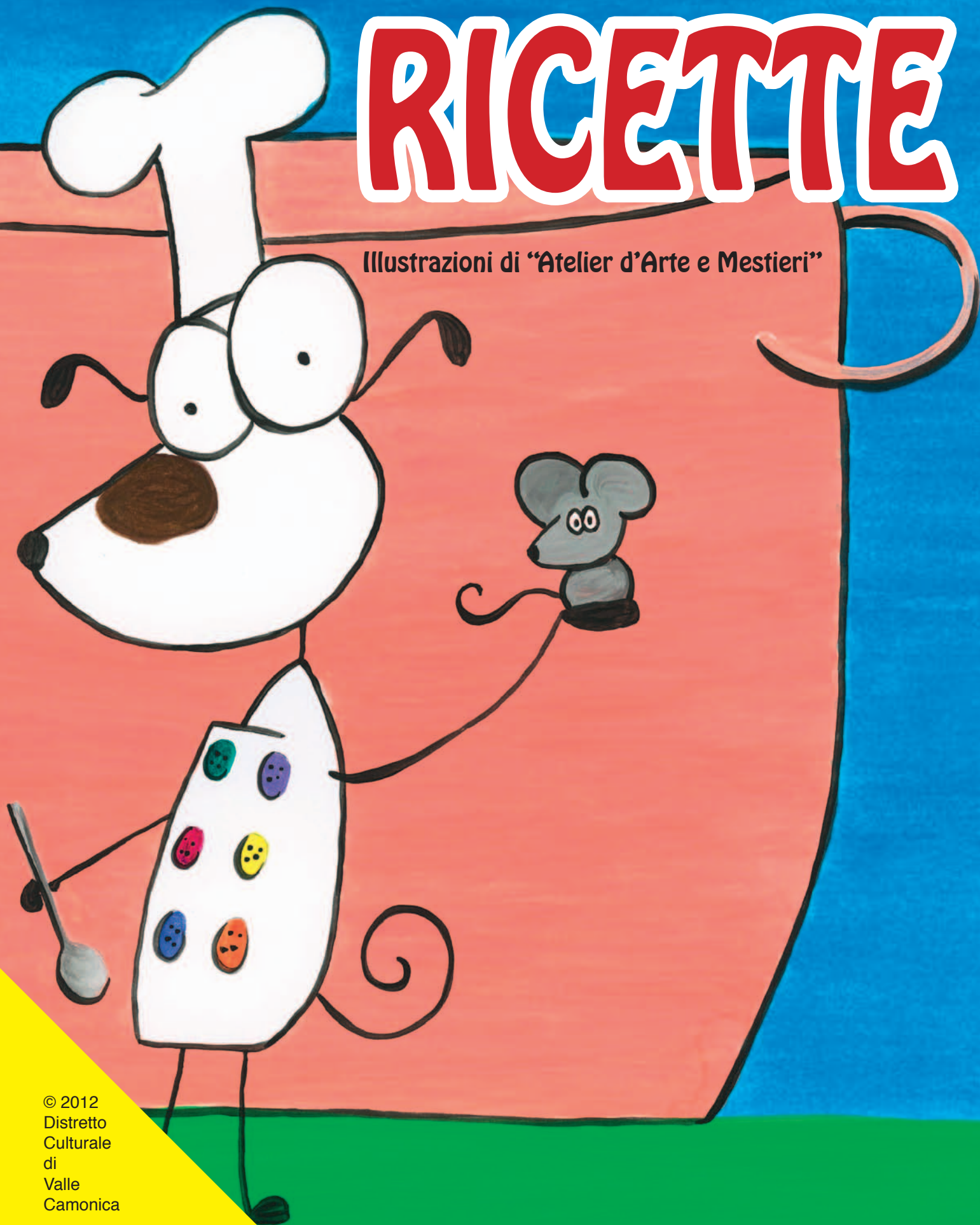


RICETTE

Illustrazioni di "Atelier d'Arte e Mestieri"



Linguaggio figurato, semplice ma intrigante, ricco di messaggi e di stimoli! Immagini colorate che facilmente coinvolgono e conducono nell'avventura "golosa" delle ricette di cucina! Pagine lucide, lisce, da accarezzare! Ogni ingrediente è dosato nel modo giusto: si potrebbe augurare buon appetito, perchè la ricetta è veramente ben riuscita, ma l'augurio corretto è "Buona lettura".

*Il Presidente del Distretto Culturale di Valle Camonica
Prof.ssa Simona Ferrarini*

Il libro che avete in mano è frutto di un progetto che ha visto la collaborazione di Centro Territoriale risorse per l'handicap e Sistema Bibliotecario di Valle Camonica. Questo libro, prodotto in un numero limitato di copie, è disponibile in ogni biblioteca e presso le scuole della Valle Camonica.

Buona lettura.

*Referente territoriale CTRH Valle Camonica
Paola Abondio*

© 2012 Distretto Culturale di Valle Camonica



Promosso da



Illustrazioni di "Atelier d'Arte e Mestieri"

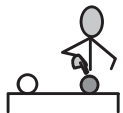
Ideazione personaggi di Giulia e Andrea Putelli

Disegni di Giulia Putelli

Impaginazione e interpretazione cromatica di Patrizia Tigossi

Correzione e revisione del testo a cura del servizio Npia dell'ASL di Vallecamonica-Sebino
(dott.sse Nadia Romellini e Valentina Tagliaferri)

Finito di stampare del mese di agosto 2012 presso la Tipografia Brenese - Breno (Bs)

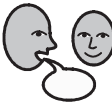



 Ciao questo libro presenta la Comunicazione Aumentativa Alternativa .





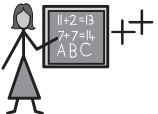



 la CAA aiuta tutte le persone a comunicare anche se



 non possono parlare .

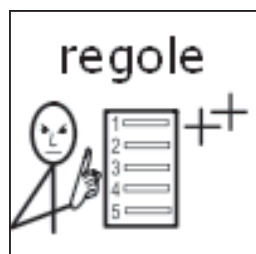




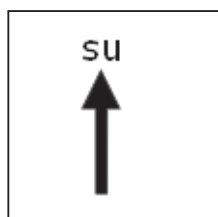



 Bambini adulti insegnanti logopedisti utilizzano la CAA.



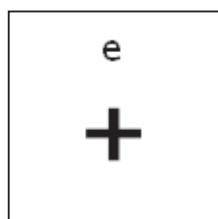
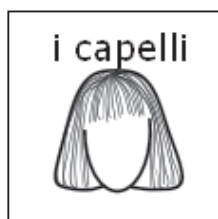
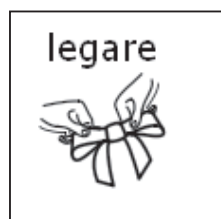


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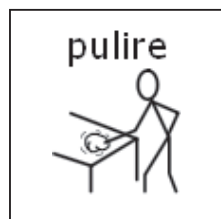
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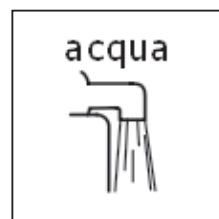
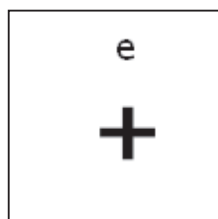
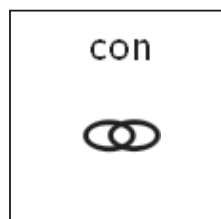


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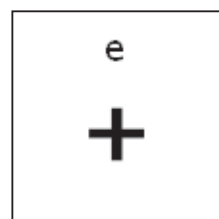
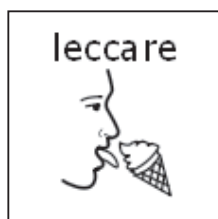
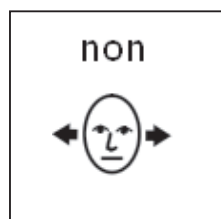
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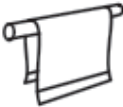
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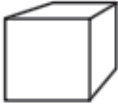
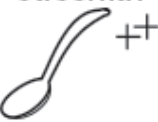
cosa 	serve 	:	pasta 	per 	il pane 
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la bilancia 	il pentolino 	il cucchiaino 	il coltello 	,	
la forchetta 	un bicchiere 	l'asciugamano 	e +	la ciotola 	.

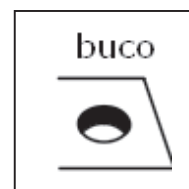
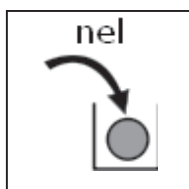
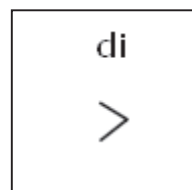
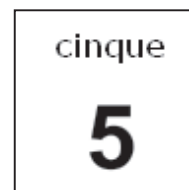
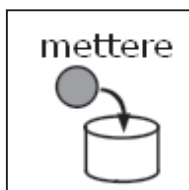
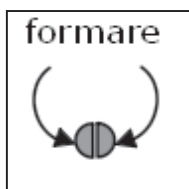
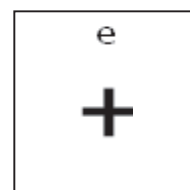
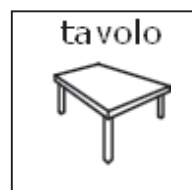
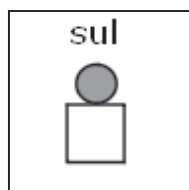
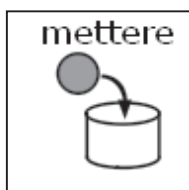
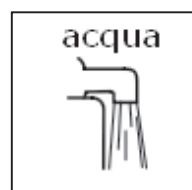
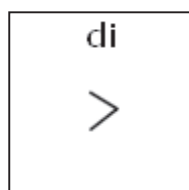
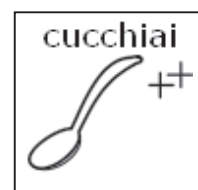
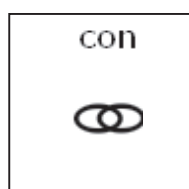
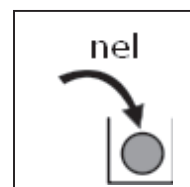
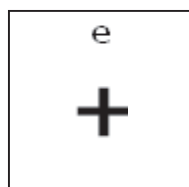
ingredienti



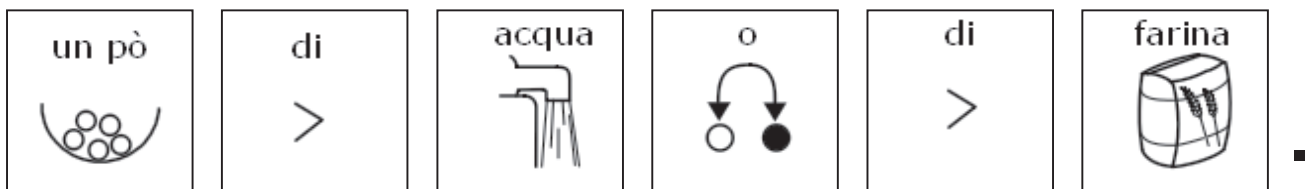
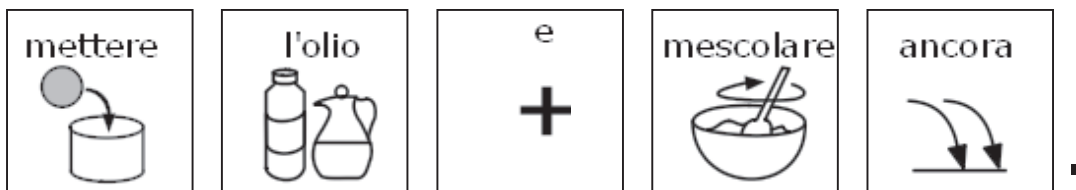
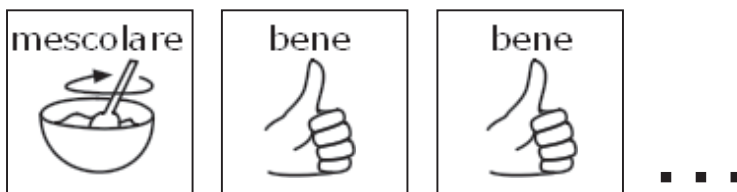
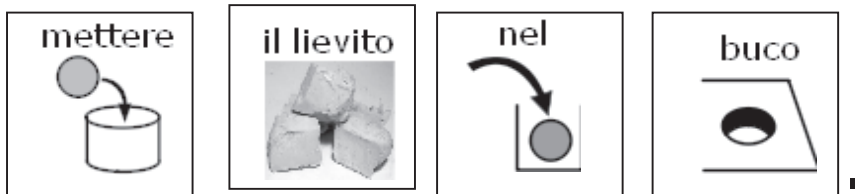
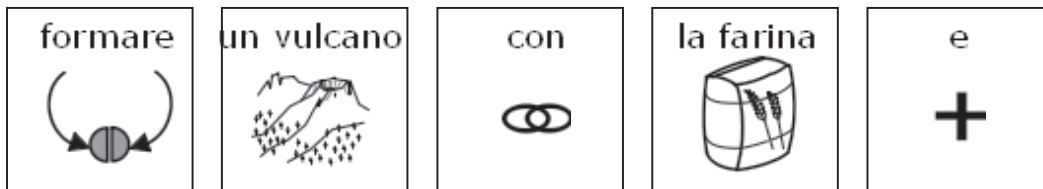
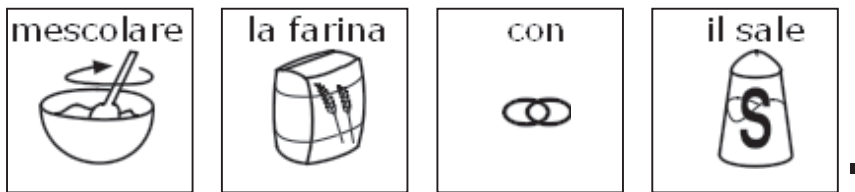
:

cinquecento 500	grammi 	di >	farina 		
un 1	cubetto 	di >	lievito di birra 		
trecento 300	millilitri 	di >	acqua 	tiepida 	
due 2	cucchiaini 	di >	olio 	e +	sale 



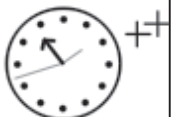








fare 	un panetto 	con 	l'impasto 	e 
fare 	tanti 	buchi 	con 	le dita 

lavorare 	il panetto 	per 	dieci 10	minuti 
con 	forza 	▪ ;		

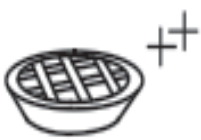
formare 	una palla 	soffice 	con 	l'impasto 
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mettere 	la pasta 	in 	un asciugamano 	e 
fare 	una croce X	sopra 	la pallina 	▪





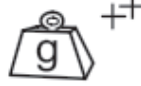


cosa 	serve 	:	pasta 	per 	le crostate 
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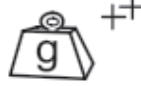
coltello 	,	forchetta 	,	stampo 	,	pellicola 	,	carta forno 	,	il mattarello 
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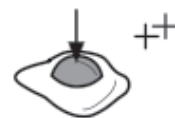
ingredienti


:

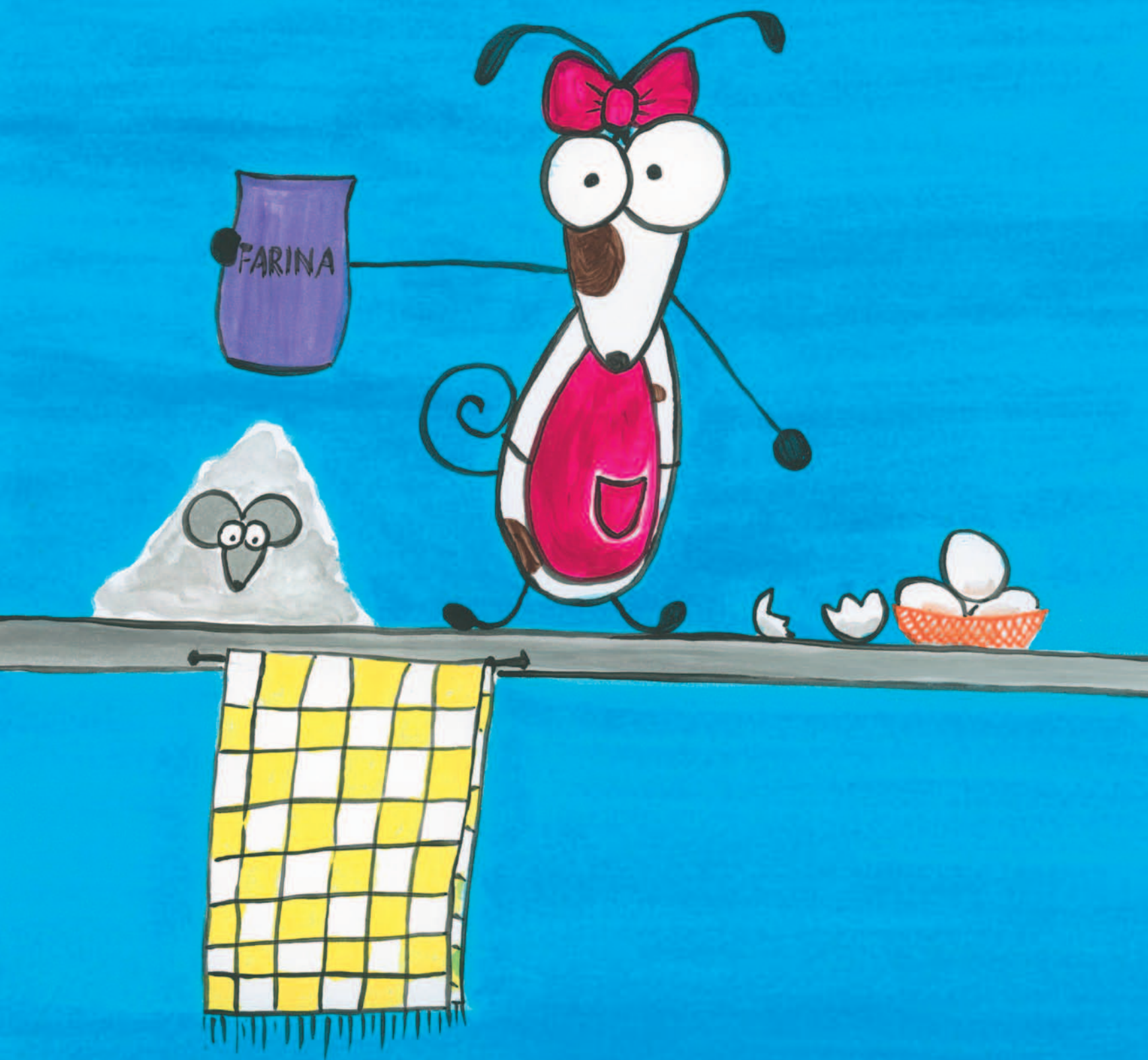
cinquecento 500	grammi 	di >	farina 	bianca 
---------------------------	---	---------	--	---

trecento 300	grammi 	di >	burro 
------------------------	---	---------	---

duecento 200	grammi 	di >	zucchero 	sale 
------------------------	---	---------	--	---

quattro 4	tuorli 	d' >	uovo 	fagioli 	secchi 
---------------------	---	---------	--	--	---

una bustina 	di >	vanillina 	buccia 	di >	limone 
--	---------	--	--	---------	---



procedimento



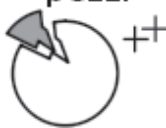
■

■

mettere 	tutta 	la farina 	sul 	tavolo 
--	--	--	--	---

e 	formare 	un vulcano 
--	--	---

■

tagliare 	il burro 	a 	pezzi 	piccoli 
--	--	---	--	---

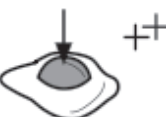
e 	metterlo 	nella 	farina 
--	---	--	--

■

lavorare 	la farina 	e 	il burro 	con 	forza 
---	--	--	--	--	--

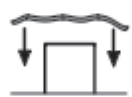
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formare 	un vulcano 	con 	l'impasto 	e 
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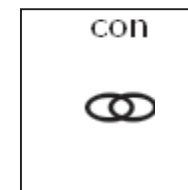
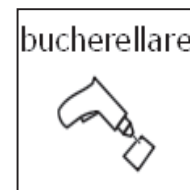
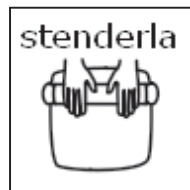
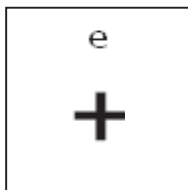
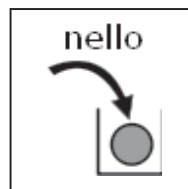
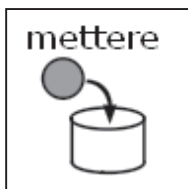
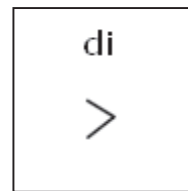
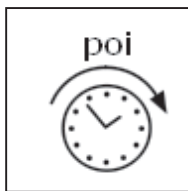
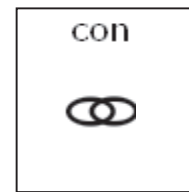
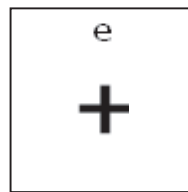
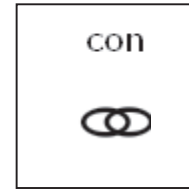
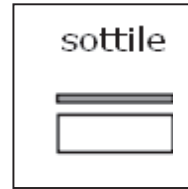
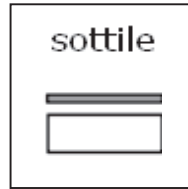
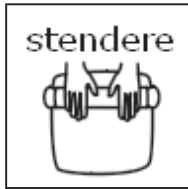
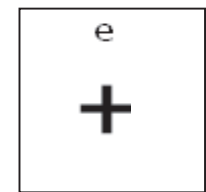
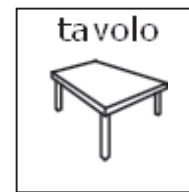
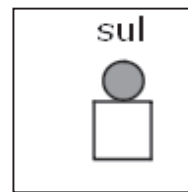
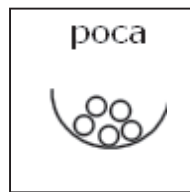
mettere 	i quattro 	tuorli 	nel 	buco 
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■

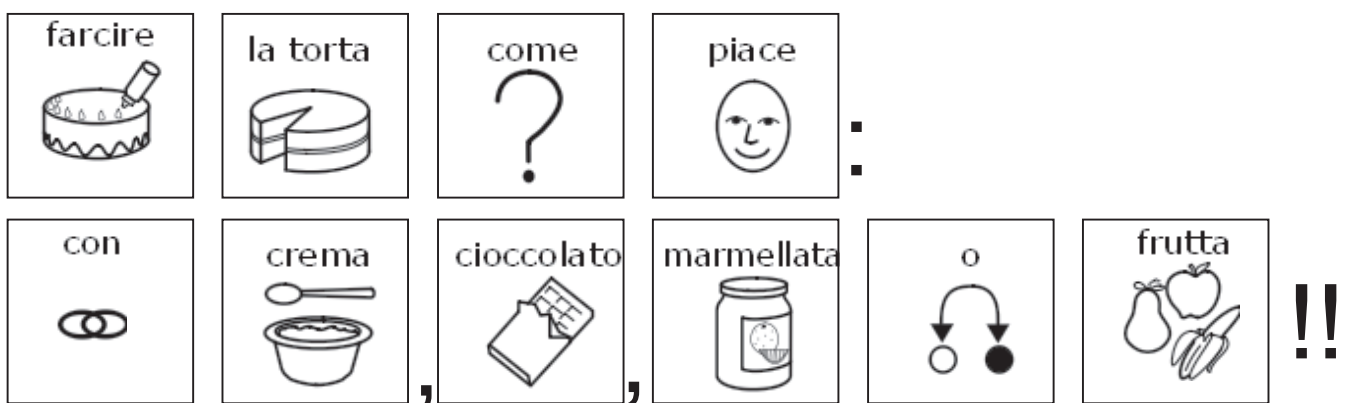
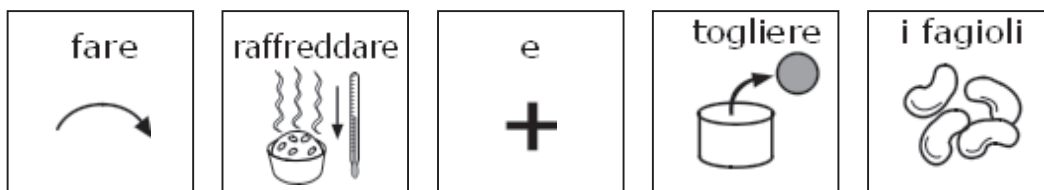


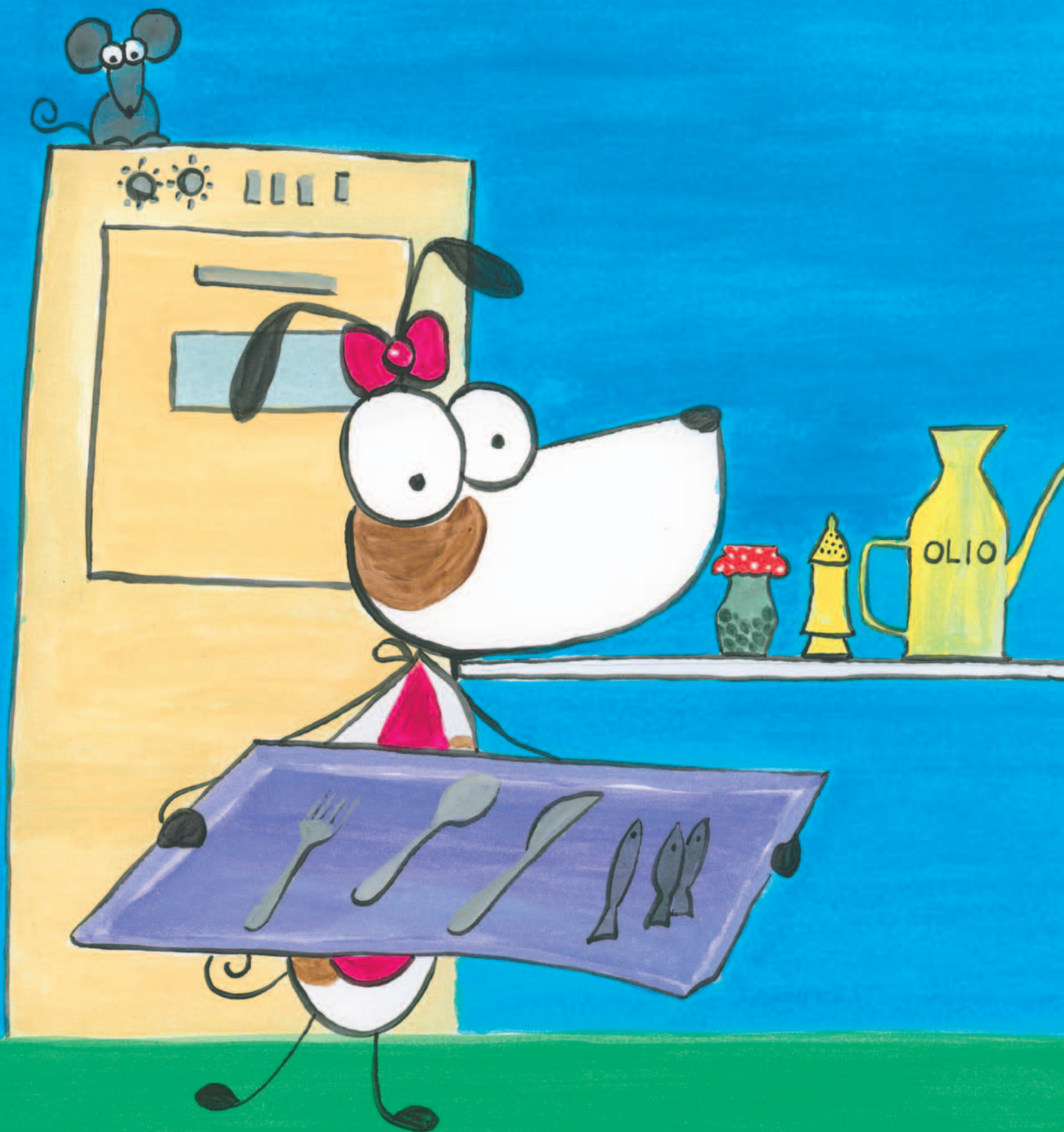
mettere 	lo zucchero 	e 	il sale 	nell' 	impasto 
e 	mescolare 	bene 	bene 	■	
aggiungere 	la vanillina 	e 	la buccia 	di 	limone 
impastare 	tutto 	con 	le dita 		
e 	ottenere 	un impasto 	liscio 	■	
con 	la pasta 	formare 	una palla 		
e 	coprirla 	con 	la pellicola 	■	
mettere 	la pasta 	in 	frigorifero 	trenta 30	minuti 

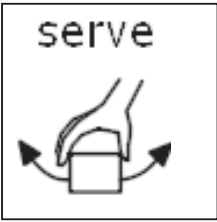




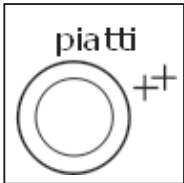




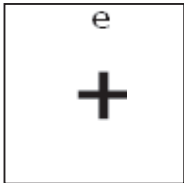
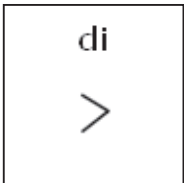
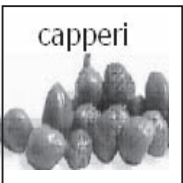
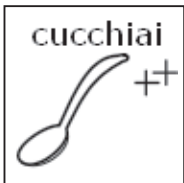
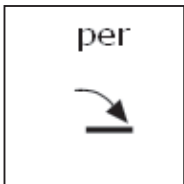
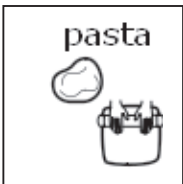




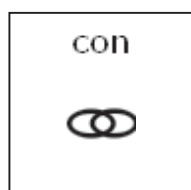
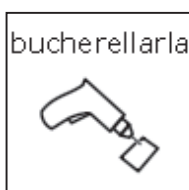
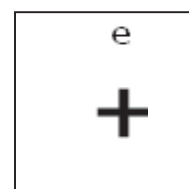
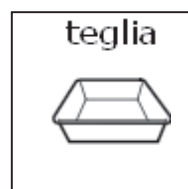
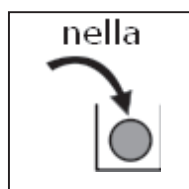
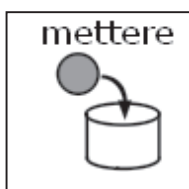
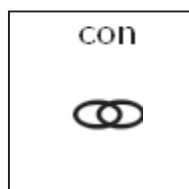
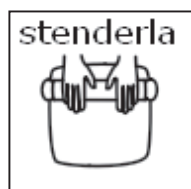
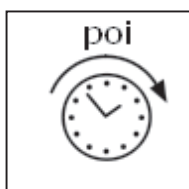
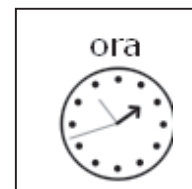
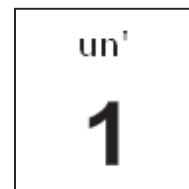
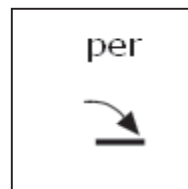
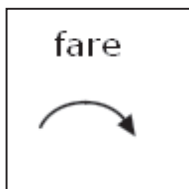
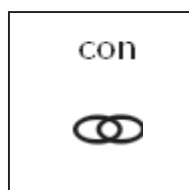
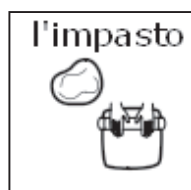
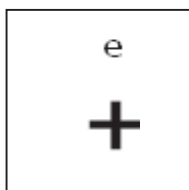
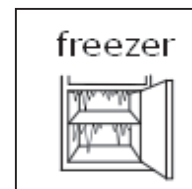
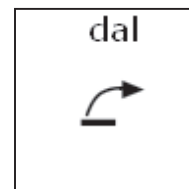
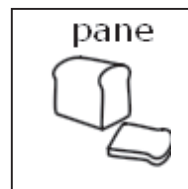
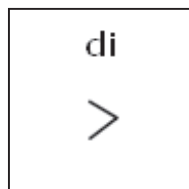
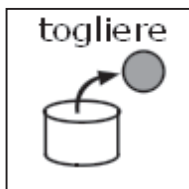
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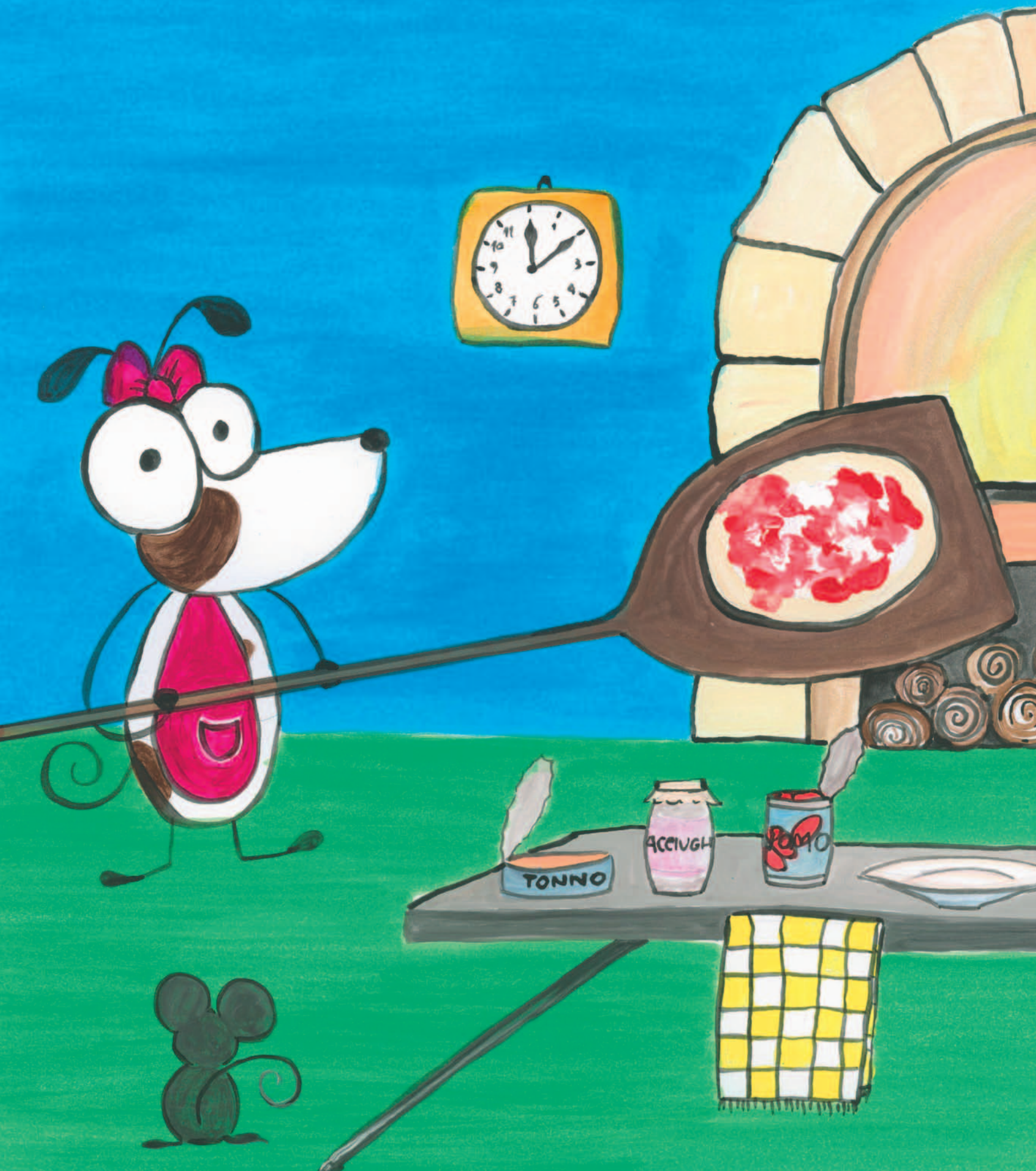


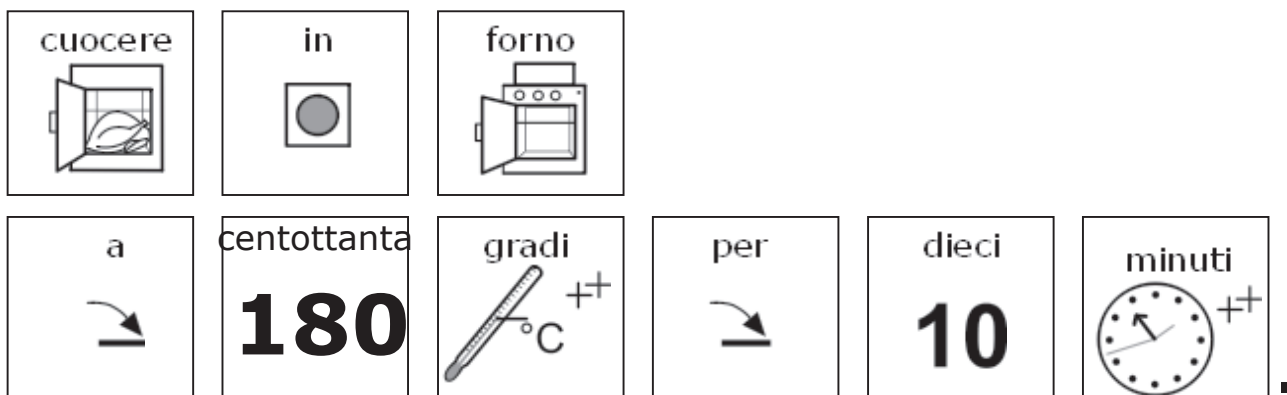
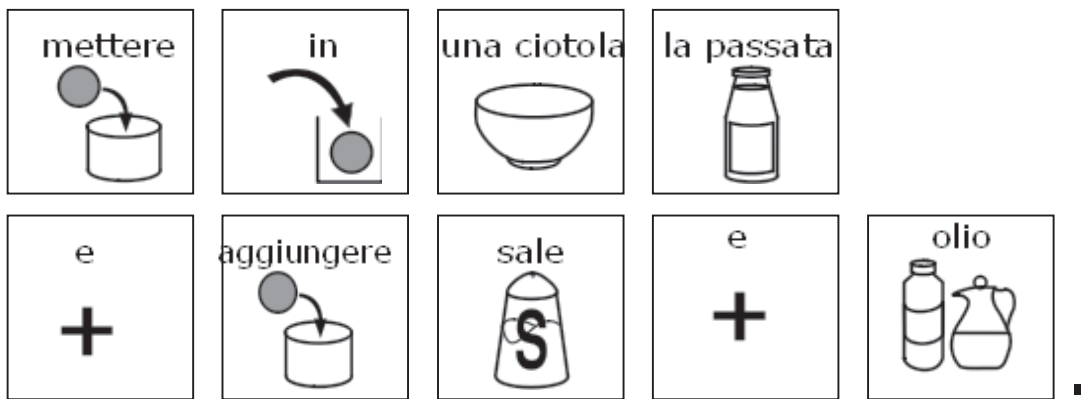
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[... Da qui la volontà di avvicinare alla lettura ed al mondo della biblioteca gli anziani, gli extracomunitari, i soggetti non pienamente abili e quanti vivono alcune forme di marginalità, con l'obiettivo di istituire rapporti nuovi tra gli spazi e i servizi della cultura per supportare processi di integrazione e inserimento sociale.]

Progetto "La biblioteca diffusa"
Distretto Culturale di Valle Camonica
un laboratorio per l'arte e l'impresa

