



Picto
CHEF



BROCHETTES DE FRUITS FRAIS

Sophie Lemarié

illustré par *Pascal Biet*



FormaVision
Edition



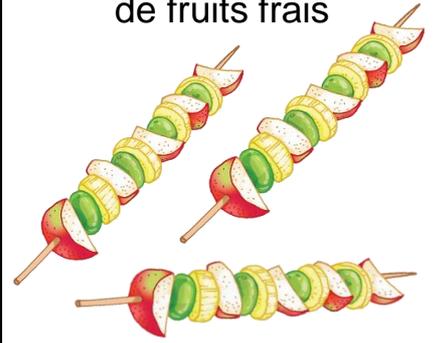
ingrédients



et ustensiles



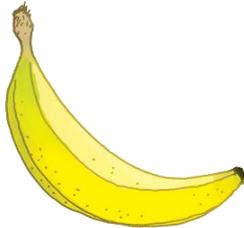
pour les brochettes de fruits frais



1 grappe de raisin



1 banane



1 clémentine



des pics à brochette



1 couteau



1 assiette



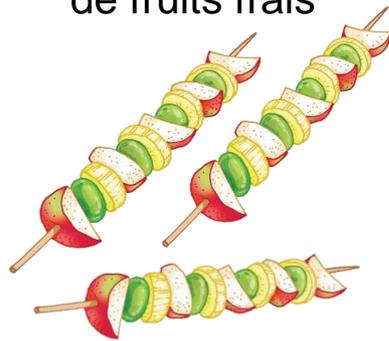
1 saladier



cuisiner



les brochettes
de fruits frais



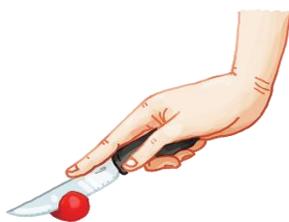
se laver les mains



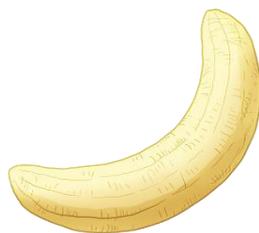
éplucher la banane



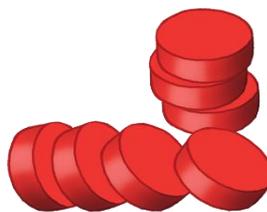
couper



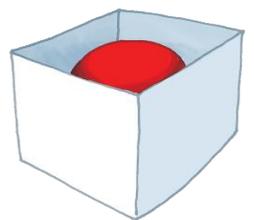
la banane épluchée



en rondelles



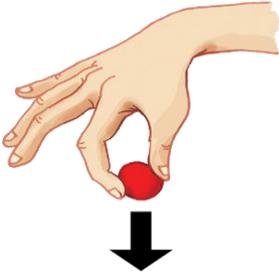
dans



l'assiette



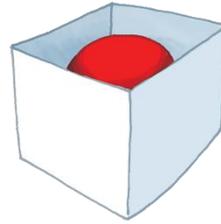
mettre



les rondelles de
banane



dans



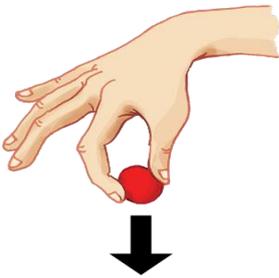
le saladier



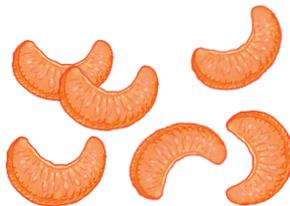
éplucher la
clémentine



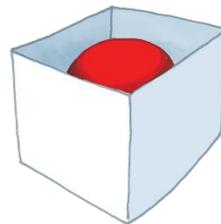
mettre



les quartiers de
clémentine



dans



le saladier

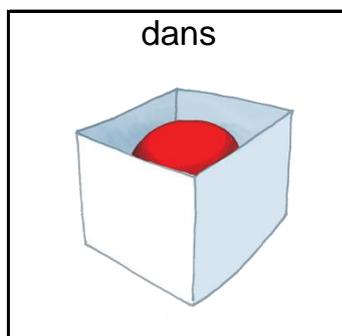
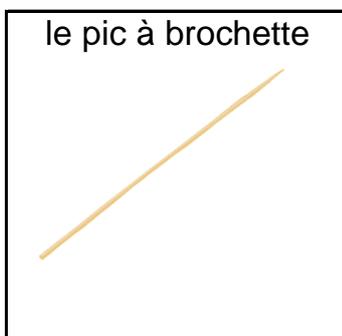
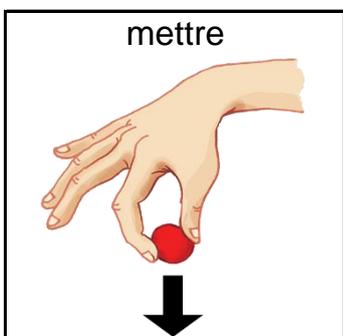
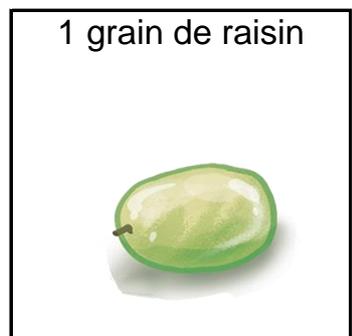
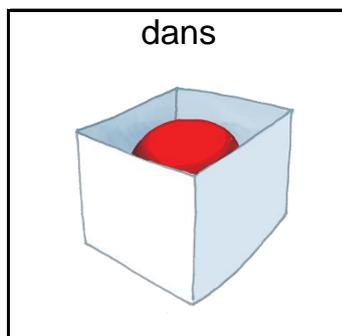
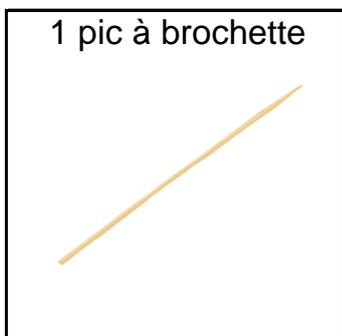
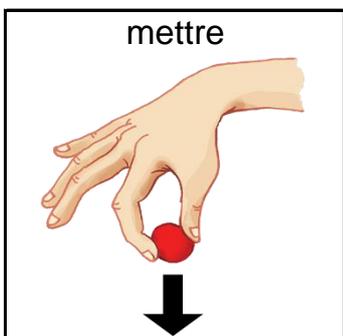
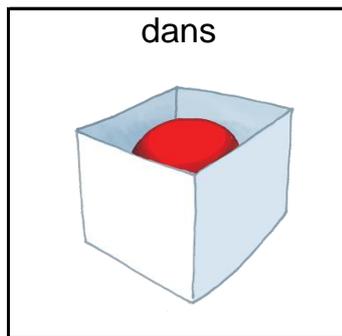
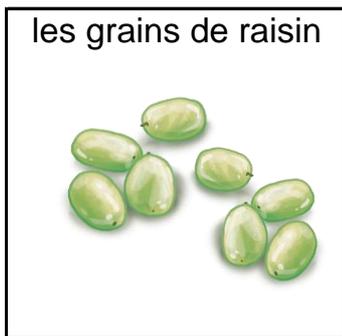
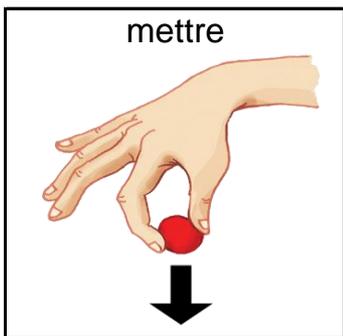
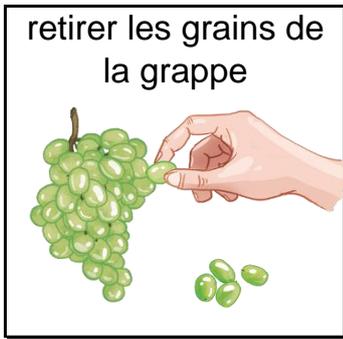


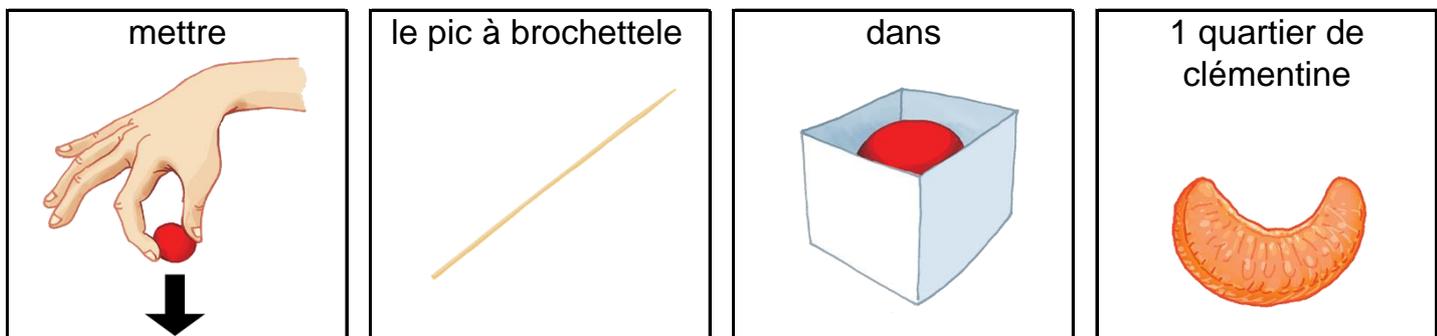
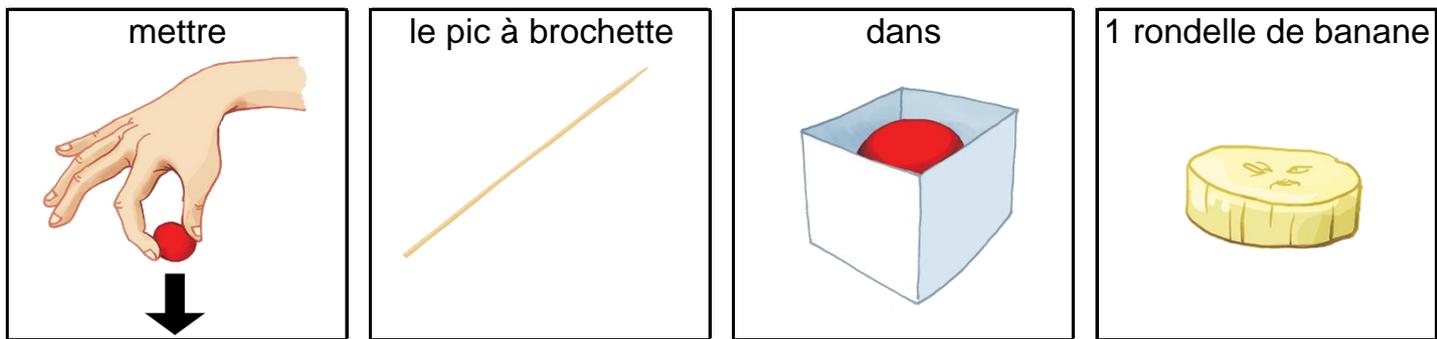
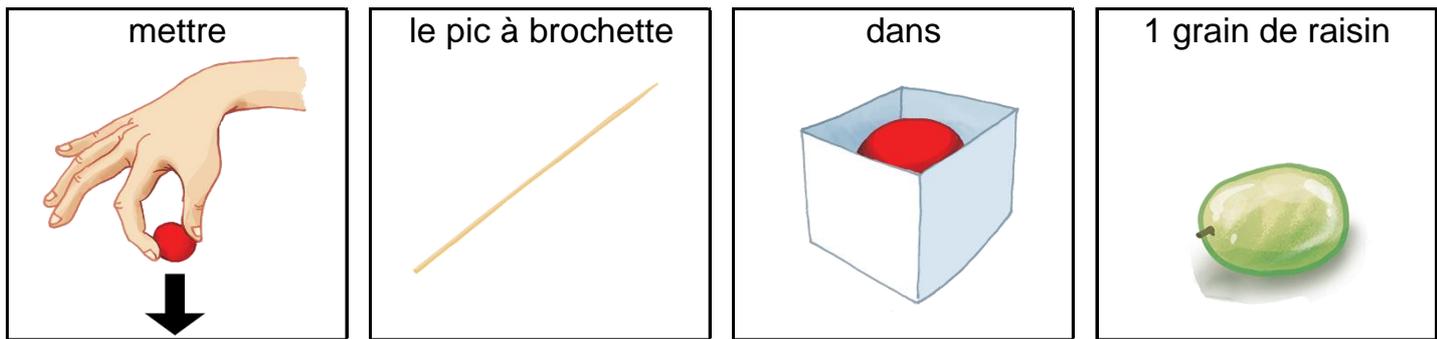
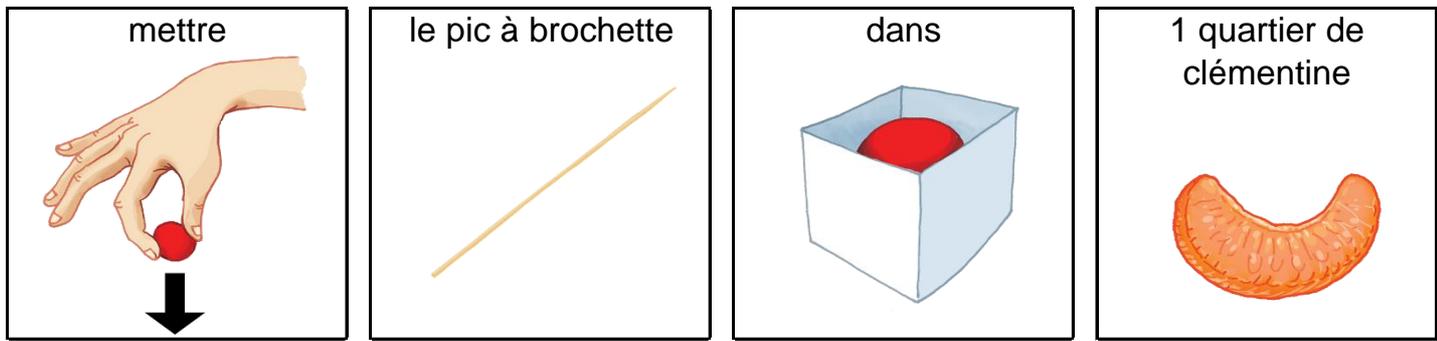
passer sous l'eau



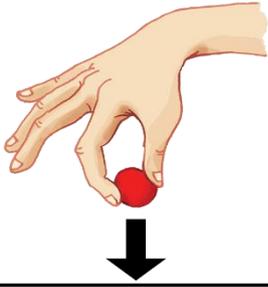
la grappe de raisin







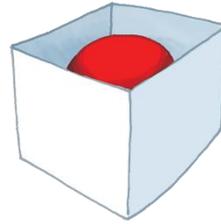
mettre



la brochette



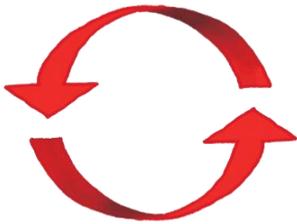
dans



l'assiette



recommencer



jusqu'à



ce que le saladier
soit vide



se laver les mains



appeler 1 aidant

