



Picto
CHEF



ROULÉS À LA CONFITURE

Sophie Lemarié

illustré par *Pascal Biet*



ingrédients



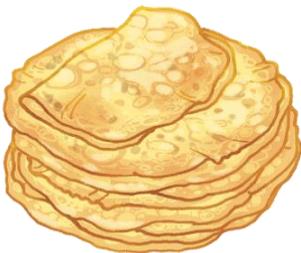
et ustensiles



pour les roulés à la confiture



des crêpes



1 pot de confiture



1 assiette



1 cuillère à soupe



1 couteau



1 plateau



des cure-dents



cuisiner



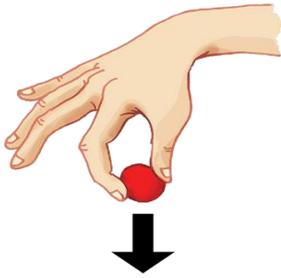
les roulés à la confiture



se laver les mains



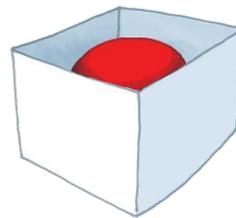
mettre



1 crêpe



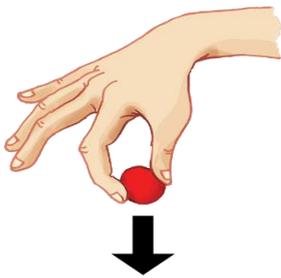
dans



l'assiette



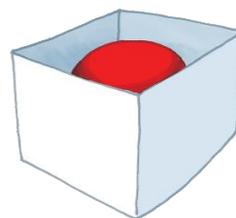
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de la confiture



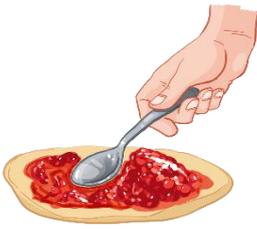
dans



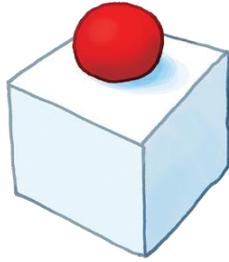
la cuillère à soupe



étaier la confiture



sur



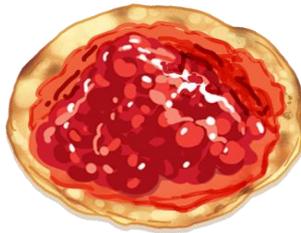
la crêpe



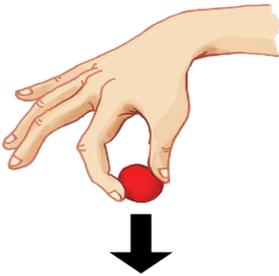
rouler



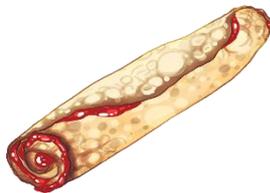
la crêpe à la confiture



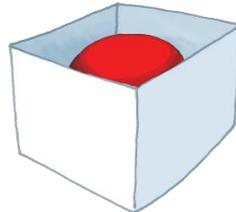
mettre



la crêpe roulée



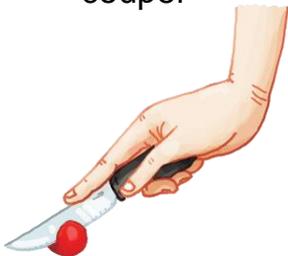
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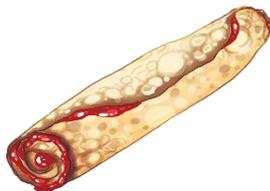
le plateau



couper



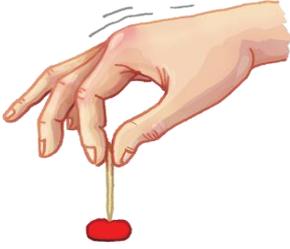
la crêpe roulée



en rondelles



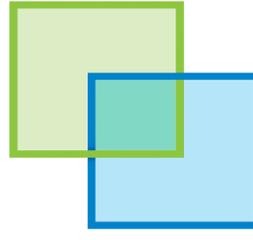
piquer



les bouts de crêpes



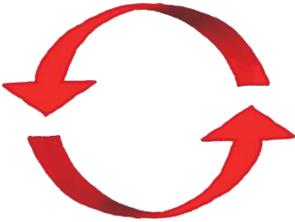
avec



un cure-dents



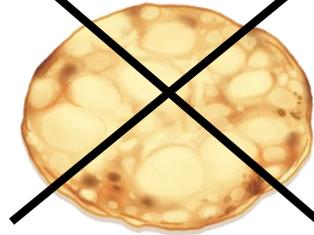
recommencer



jusqu'à



ce qu'il n'y ait plus
de crêpes



se laver les mains



appeler 1 aidant

