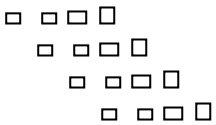
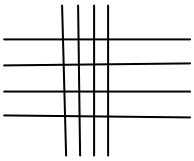
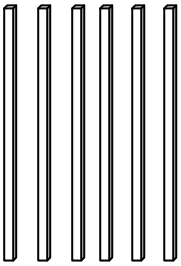
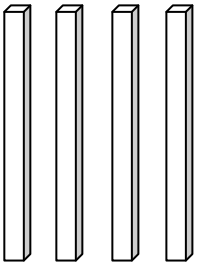
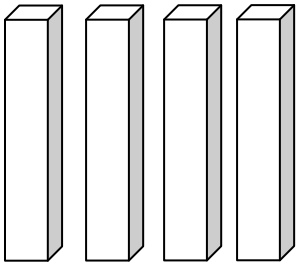
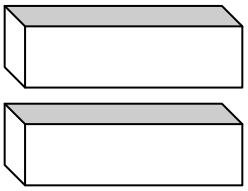
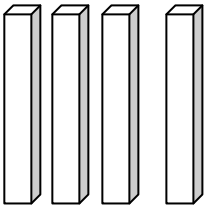
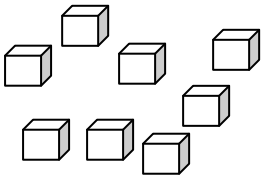
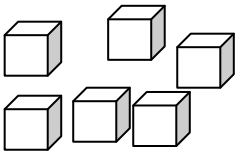
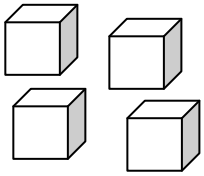
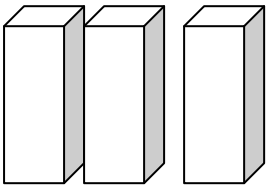
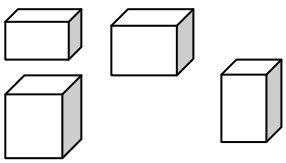
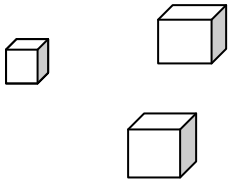
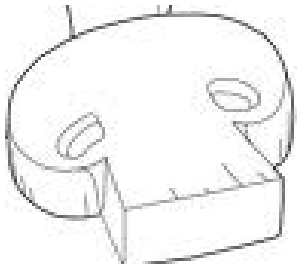
VARI TAGLI DI VERDURE

TRITARE  0.1x0.1x0.1 cm	**TAGLIUZZARE**  0.2x0.2x0.2 cm	**BRONOISE**  0.3x0.3x0.3 cm
PAGLIA  0.1x0.1 cm x 5-6 cm	**JULIENNE**  0.2 cm x 5 cm	**FIAMMIFERO**  0.3x0.3 cm x 5-6 cm
BASTONCINO FRITTE BATONNET  1 cm x 5 cm	**DEMIND** **PONTE NUOVO**  1.5x1.5 cm x 4-5 cm	**GIARDINIERI JARDINIERE**  0.45x0.45cm x 4-5 cm l.
ROSARIO  0.5x0.5x0.5 cm	**SABBIOSE**  1x1x1 cm	**PERMENTIER**  1.5x1.5x1.5 cm
MIGNONNETTE  3x1x1 cm	**PATATE SALTATE** **o LIONESI**  Taglio a fette regolari dopo cotte 1 cm h	**PAISANNE** Non squadrate  Cubetti irregolari 0.6x0.7x0.8 cm
MIREPOIX Cubetti irregolari  1.5x2x1.8 cm	**CHIPS O PAI**  Rotonde e di spessore 0.5 cm	**ANNA** **BOULANGERE**  Rotonde e di spessore 0.2 cm

LAVORAZIONE CON IL COLTELLINO E LO SCAVINO

NATURALE  3.5x4.5 cm 7 facce	COCOTTE  2.5x4 cm	OLIVETTE  2x3 cm
CASTELLO  Mezza patata naturale	MASCOTTES  Patata tagliata in 4, risultato 1 spicchio tornito 2.5x7 cm	FONDENTE  Tipo saponetta con base più grande 2x4x6 cm
NOCCIOLA  Scavino grande 2 cm (rotonde)	REGINA – PARIGINE  Scavino piccolo 1 cm (rotonde)	PERLINE  0.5 cm (rotonde)
FUNGHETTI GLASSATI  h 4 – 5 – 6 cm	BRIOCHES 	DUCHESSA 
CROCCHETTE  2x6 cm	RICCIO  Diametro 3 – 4 cm	GOFFREDO o GAUFRETTES  Tagliate con mandolina