ÝSPANAKLI ,YUMURTALI KÖFTE

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Yayýnlayan Admin 2009/12/25

Normal
0
21

false
false
false

MicrosoftInternetExplorer4

```
 /* Style Definitions */
 p.MsoNormal, li.MsoNormal, div.MsoNormal
 {mso-style-parent:"";
 margin:0cm;
 margin-bottom:.0001pt;
 mso-pagination:widow-orphan;
 font-size:12.0pt;
 font-family:"Times New Roman";
 mso-fareast-font-family:"Times New Roman";}
@page Section1
 {size:612.0pt 792.0pt;
 margin:70.85pt 70.85pt 70.85pt 70.85pt;
 mso-header-margin:35.4pt;
```

mso-footer-margin:35.4pt;
mso-paper-source:0;}
div.Section1
{page:Section1;}
-->

/* Style Definitions */
table.MsoNormalTable
{mso-style-name:"Normal Tablo";
mso-tstyle-rowband-size:0;
mso-tstyle-colband-size:0;
mso-style-noshow:yes;
mso-style-parent:"";
mso-padding-alt:0cm 5.4pt 0cm 5.4pt;
mso-para-margin:0cm;
mso-para-margin-bottom:.0001pt;
mso-pagination:widow-orphan;
font-size:10.0pt;
font-family:"Times New Roman";
mso-ansi-language:#0400;
mso-fareast-language:#0400;
mso-bidi-language:#0400;}

Bildiðimiz köfteyi yap.simit þekli ver,fýrýnda piþir,önceden soðanla kavrulmuþ ýspanaðý fýrýn tepsisine yay, aralarýna köfteleri yerleþtir.
köftelerin ortasýna birer yumurta kýr, üzerine kaþar rendesi serp,Tekrar fýrýna sür,yumurtalar piþince fýrýndan tepsiyi al.