HAMSÝLÝ OMLET

Kategori : Sebzeli Yemekler

Yayýnlayan Admin 2009/12/13

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;}

Izgarada piþmiþ hamsilerinizden artmýþsa kýlçýklarýndan ayýklayarak didikleyin, içine maydanoz yapraklarýný kýyýn,üzerine yumurta kýrýn ve iyice karýþtýrýn,tuzunu ayarlayýn, tavada sývý yaðda alt üst ederek piþirin.(alt –üst edemezseniz karýþtýrarak da piþirebilirsiniz).Sýcak servis yapýn.