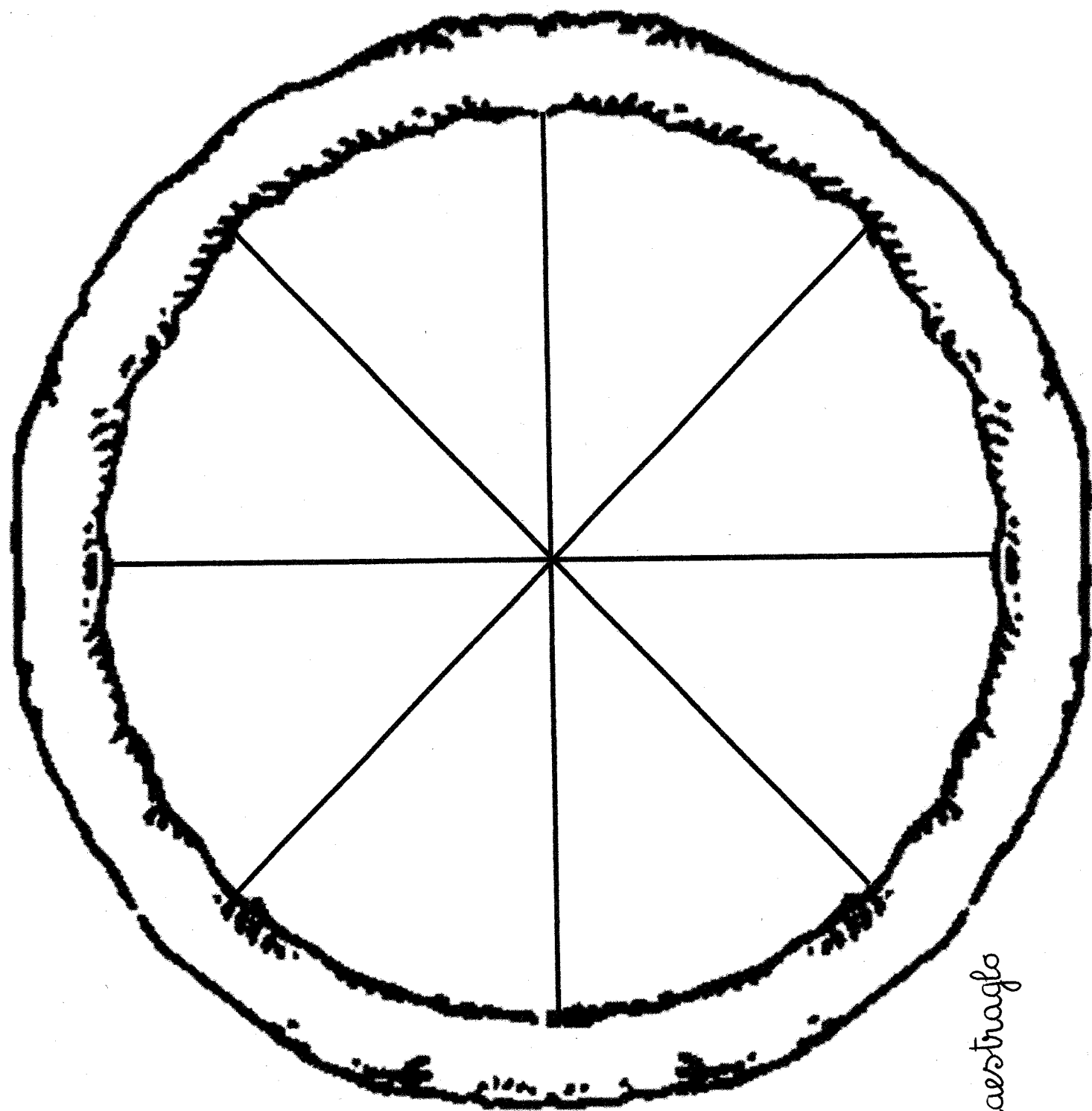


Base della pizza (stampare in formato A3)

- @maestraglo -

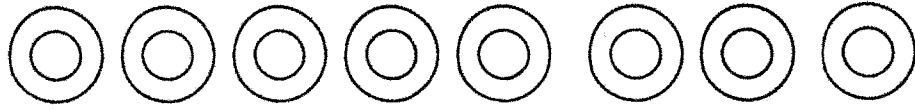


@maestraglo

FUNGHETTI ($\frac{4}{8}$)



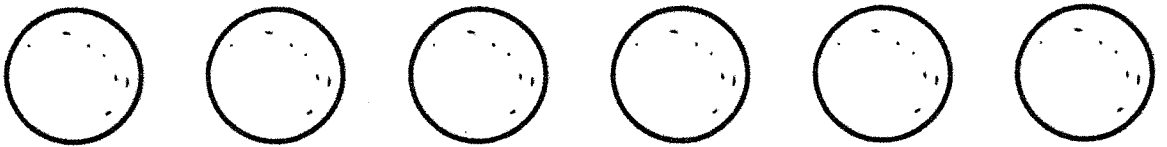
OLIVE ($\frac{2}{8}$)



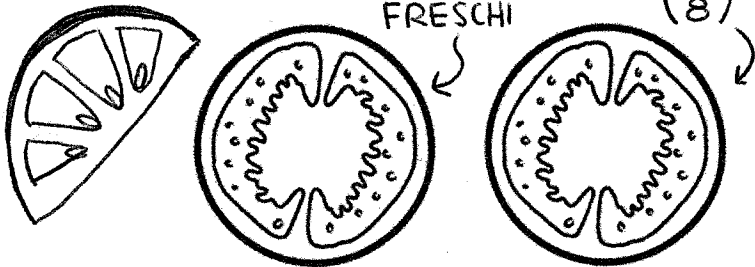
Ingredienti
per PIZZA

@maestraglo

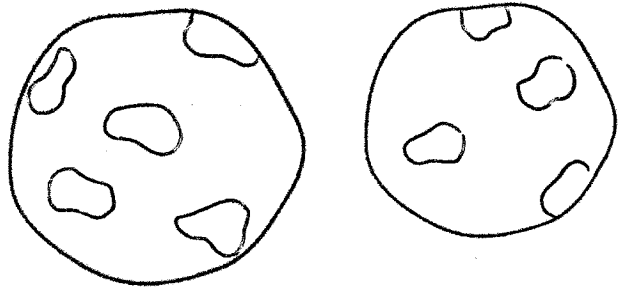
WURSTEL ($\frac{2}{8}$)



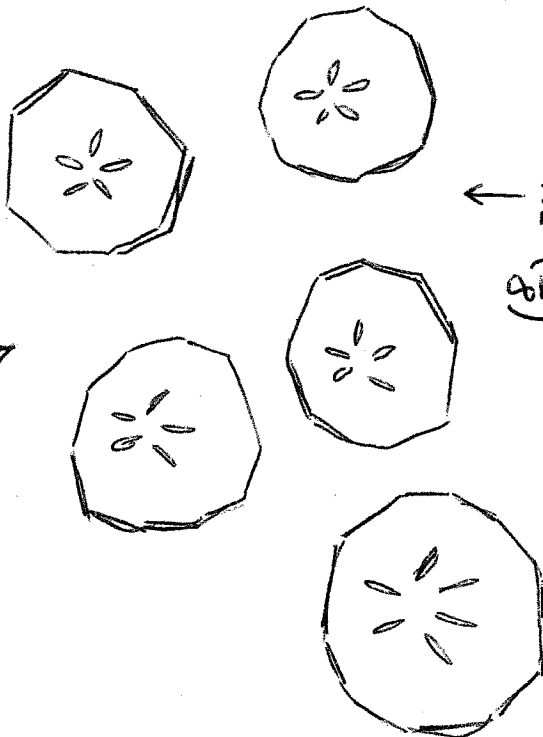
POMODORINI
FRESCHI ($\frac{1}{8}$)



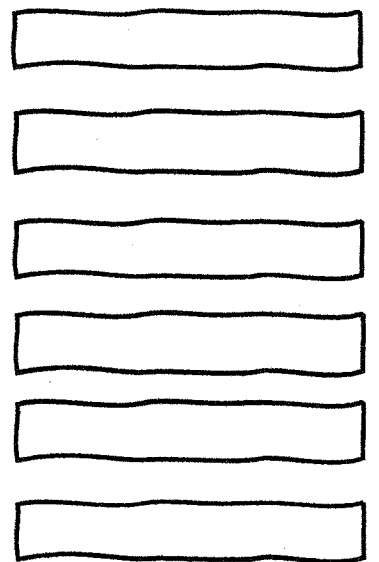
SALAME ($\frac{1}{8}$)



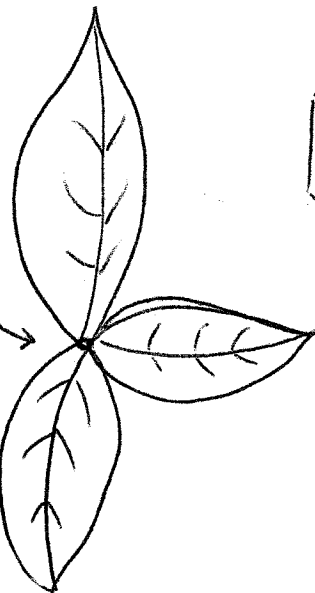
ZUCCHINE ($\frac{5}{8}$)



PATATINE FRITTE ($\frac{3}{8}$)

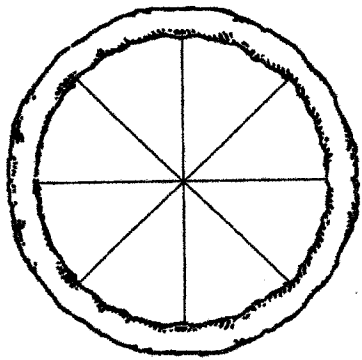


BASILICO (AL CENTRO DELLA PIZZA)



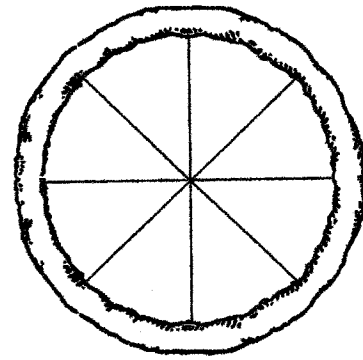
<https://maestraglo.altervista.org>

PIZZA FRACTIONS - @maestraglo



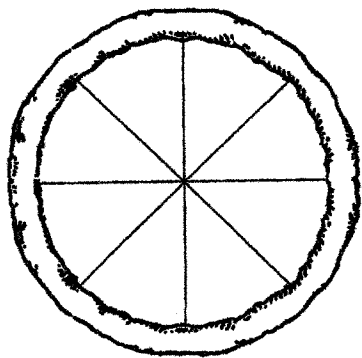
$$\frac{8}{8}$$

Mozzarella e pomodoro



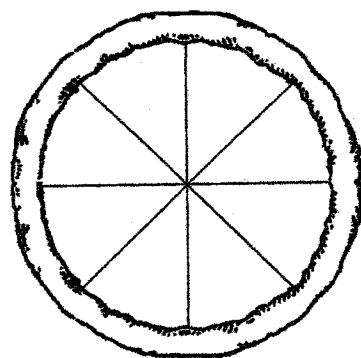
$$\frac{1}{8}$$

Salame



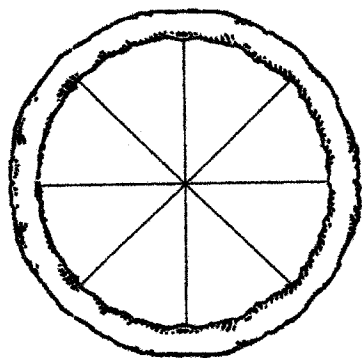
$$\frac{4}{8}$$

Funghetti



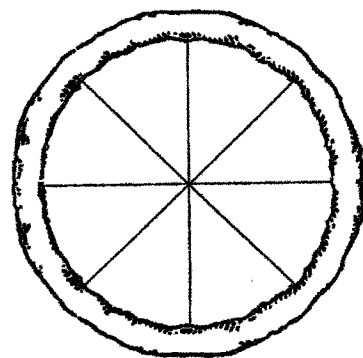
$$\frac{1}{8}$$

Pomodorini freschi



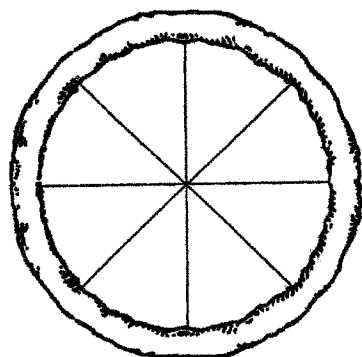
$$\frac{2}{8}$$

Olive



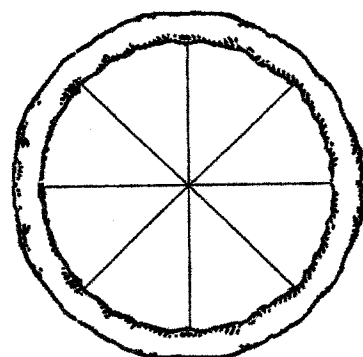
$$\frac{3}{8}$$

Patatine



$$\frac{2}{8}$$

Wurstel



$$\frac{5}{8}$$

Zucchine