

Risanje

Upodobitev postopka

LS1, LS2 in LS3

Predmet: Likovno snovanje

Mentorica: Katarina Škofic

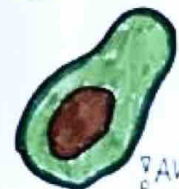
Zbiranje fotografij in oblikovanje: Viviana Škrabec



♥ ZDRAV AVOKADIN ♥ ♥ NAMAZ ♥

Tjasa J.

SESTAVINE:

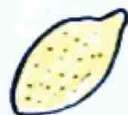


AVOKADO

AVOKADO
MORA
BITI
ZELO
ZELO!



SOL



LIMONA

PRIPOMOČKI:



VILICE



NOŽ



SKODELICA



DESKA ZA REZANJE

POSTOPEK:

1.



NAREŽEMO
AVOKADO

2.

NAREZAN
AVOKADO
DAMO
V SKODEL-
ICO



3.

DODAMO
LIMONIN
SOK



PEŠKO LAHKO
POSADITE IN
ZRASTE
AVOKADO



4.



DODAMO
MALO
SOLI



5.



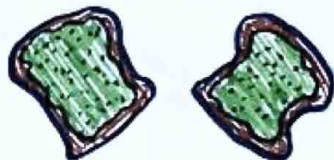
ZMEŠAMO
Z
VILICO

6.

NAMAŽEMO
NA
KRUH



7.



♥ KONČANO ♥

RETRO PONYTAIL

1.



2.



naredi
prečo
na strani
glave

3.



naredi
visok čop in zavij
končice proti glavi



4.

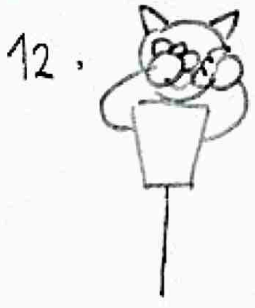
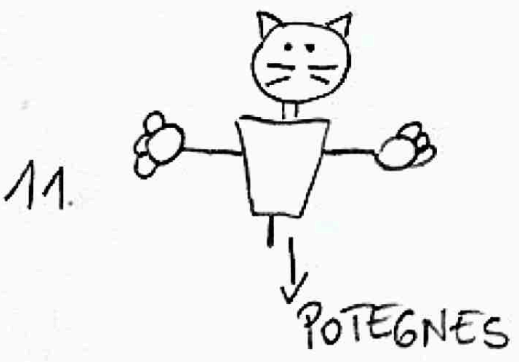
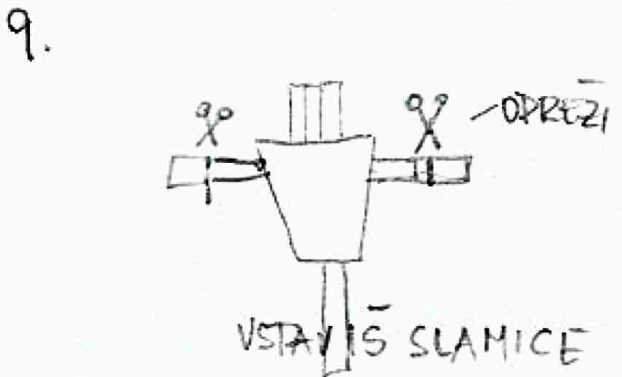
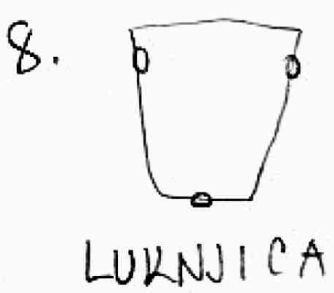
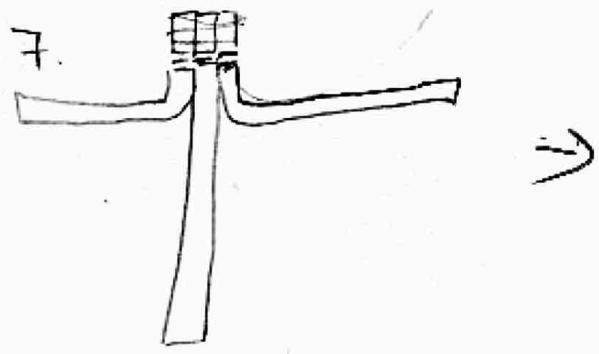
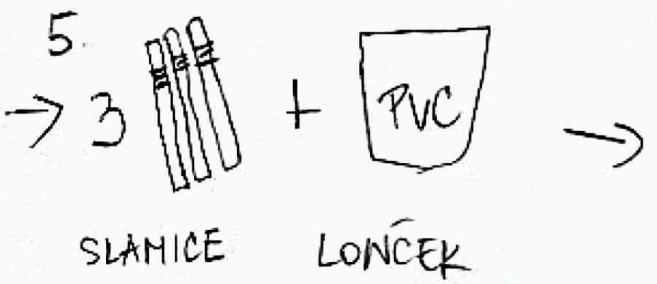
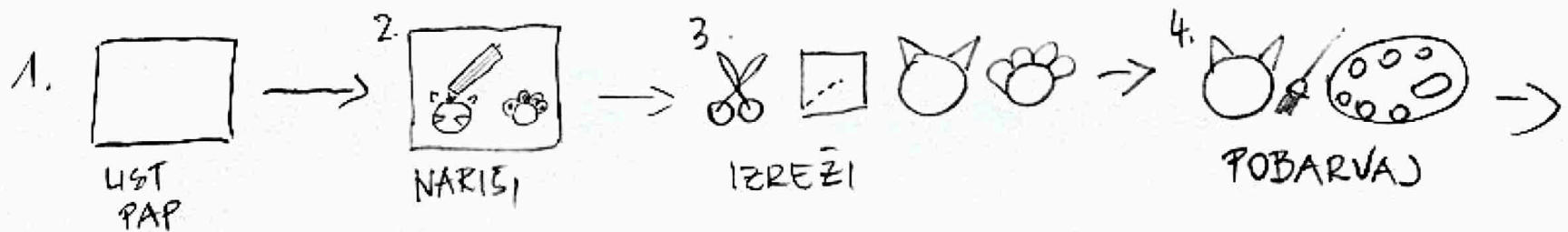


Zavij pramen
las okoli
elastike

5.

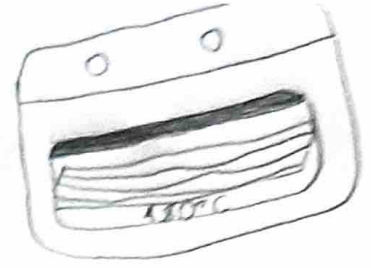
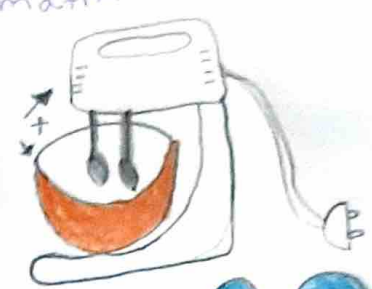
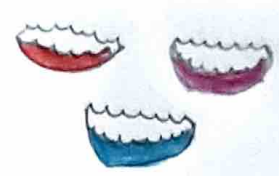


pripni
preostale
dase na strani
glave

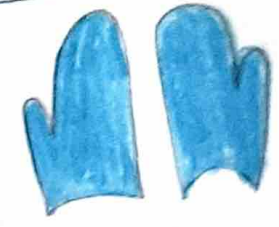


Malinini mafini

Pripomočki:

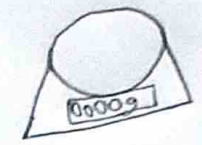


24x



1x

2x



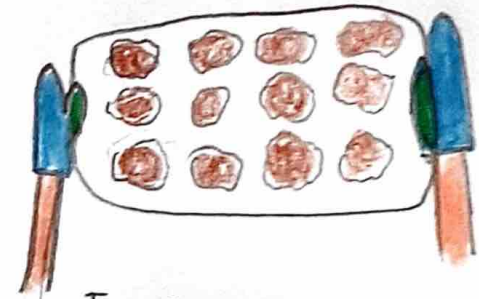
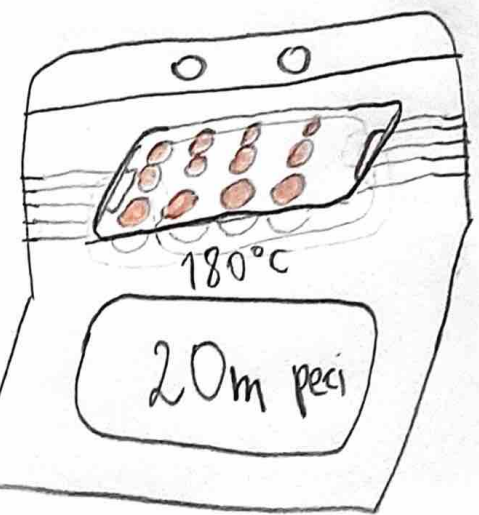
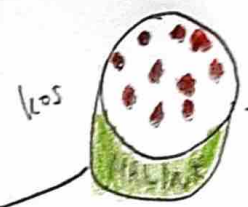
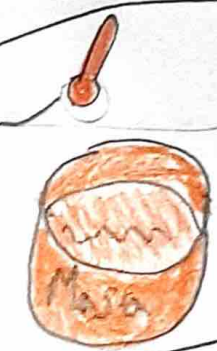
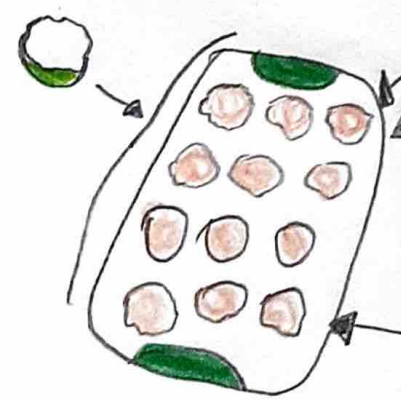
Sestavine:



Na koncu
todaš

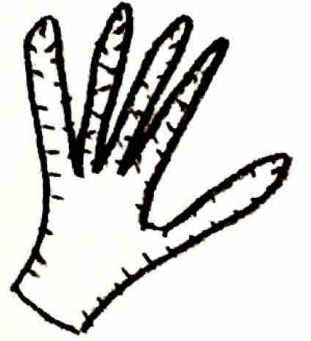
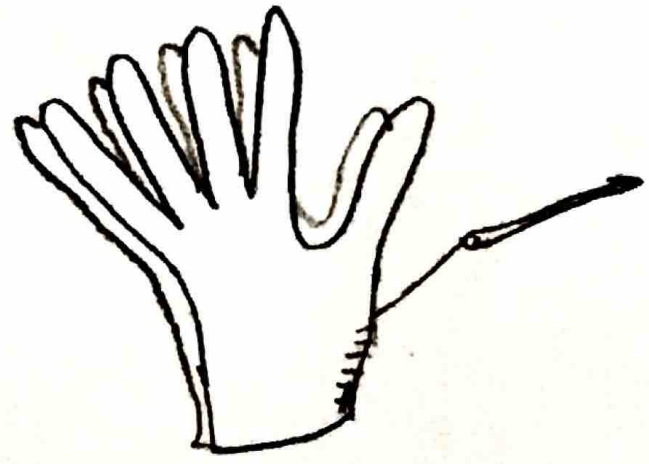
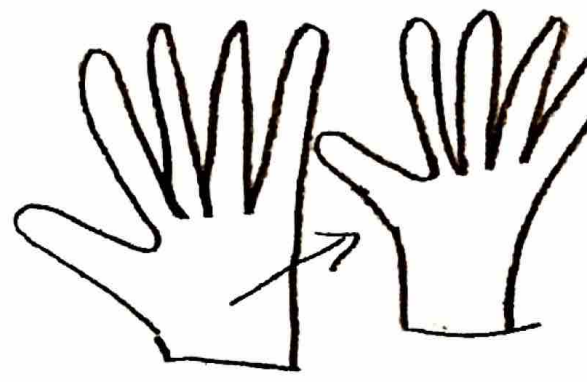
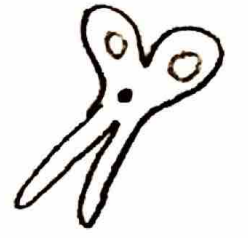
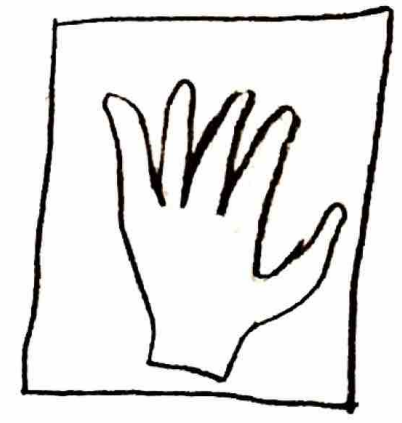
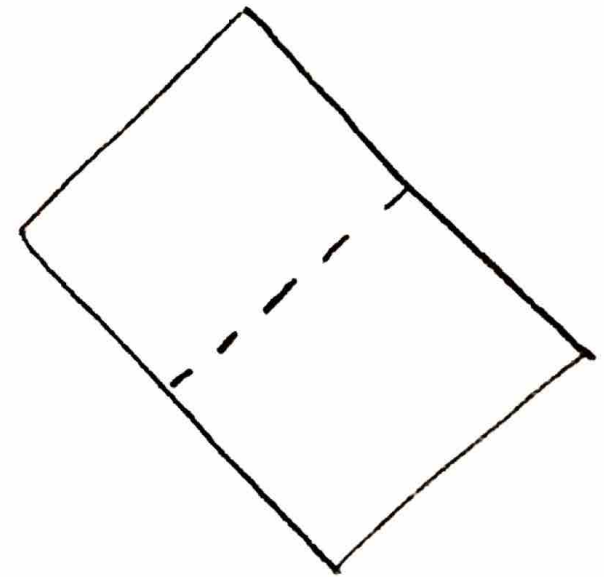


Zirhano

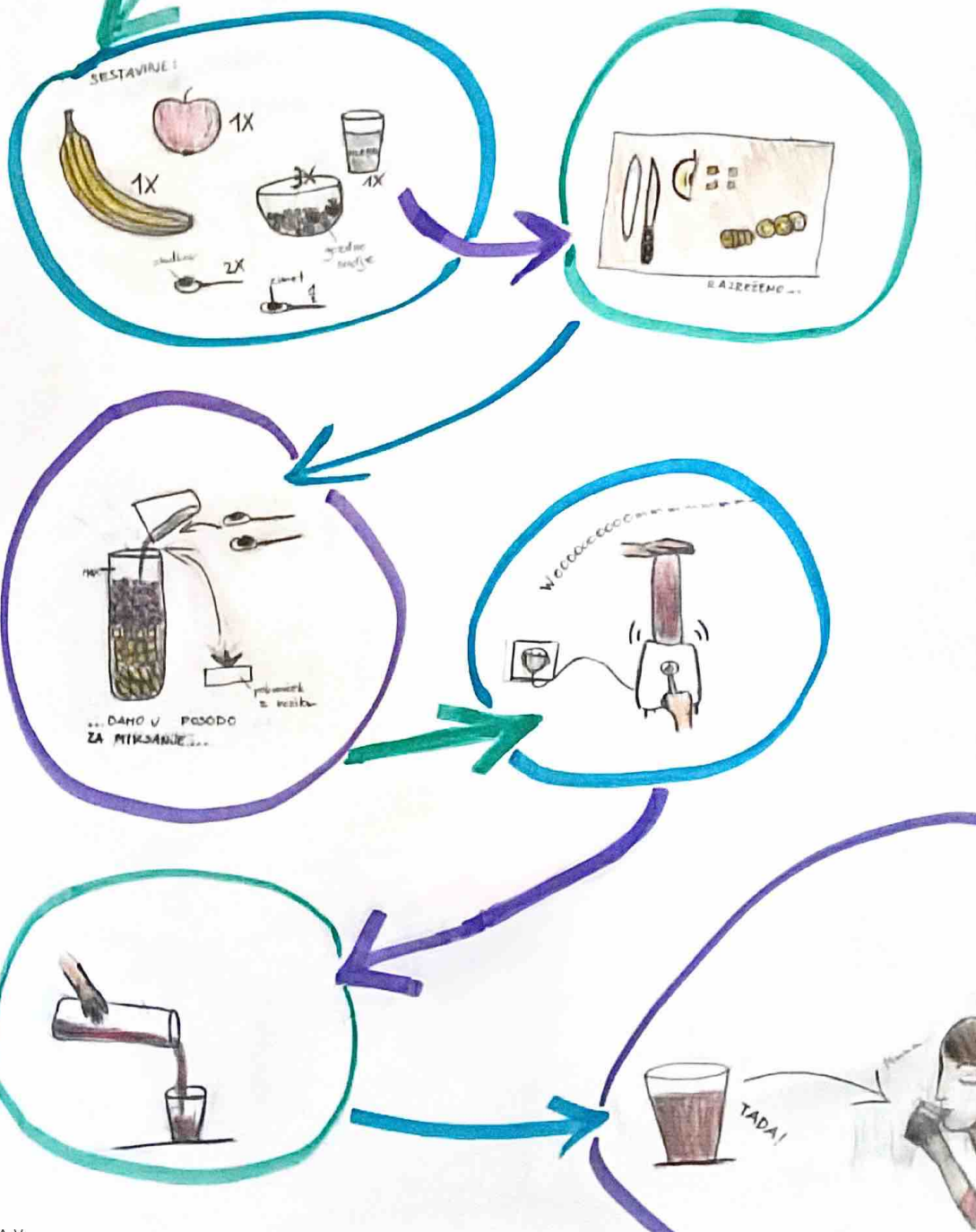


5 min počakaj da se pohladi

Rokavica



SMOOTHIE



PALAČINKE

- DVE ŠAŠCI
- 200g moke
- ŠČEPEC SOLI
- 2 dcl mleka



HOW TO MAKE PANCAKES

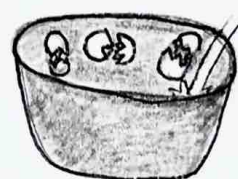
1.

INGREDIENTS:

- 3 eggs
- flour
- Milk
- Salt

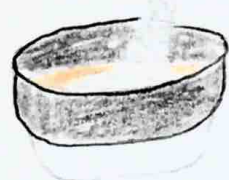
(you can add sugar too)

2.



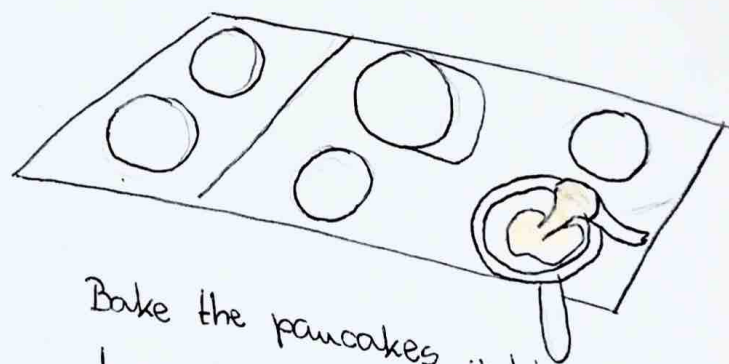
Put all three eggs in a bowl, add milk. And **MIX**.

3.



Add flour, and **MIX** again. Then add a little bit of salt. (and optional add sugar).

4.



Bake the pancakes until they turn brown/gold at the bottom, and dry on the top.

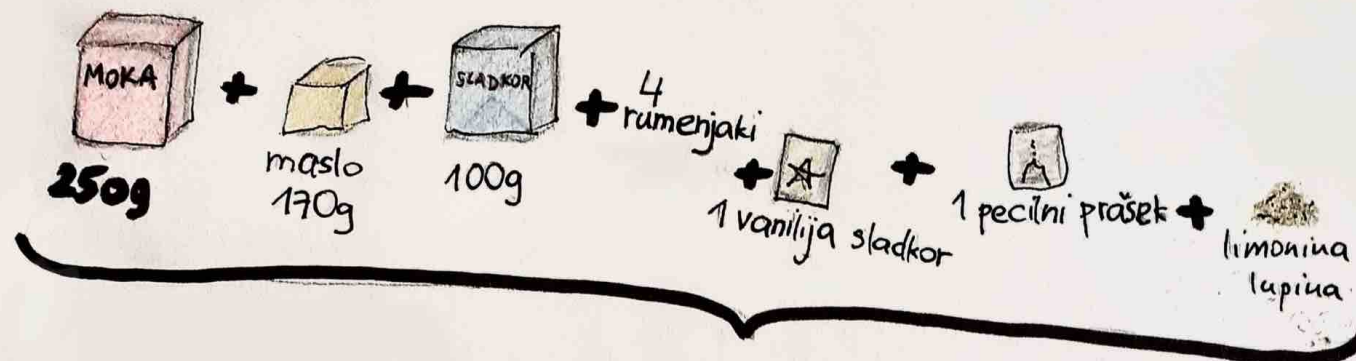
EAT THEM!!

(They are best with nutela or some warmelade)



TESTO:

JABOLČNA PITA



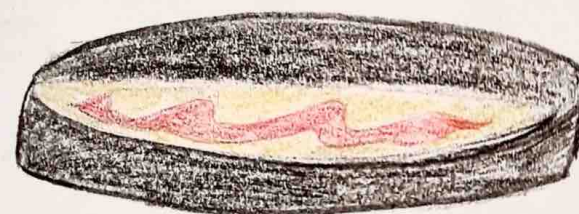
1. ZGNETEMO

2. 1/4 TESTA →

3/4 TESTA →



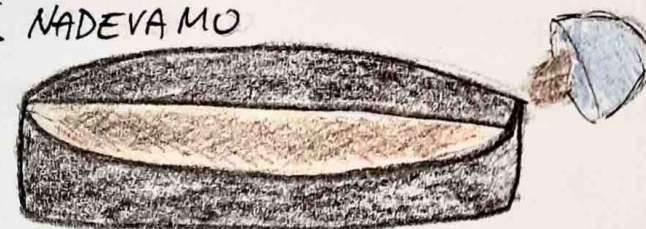
3. NAMAŽEMO



4. NARIBAMO



5. NADEVAMO



6. POTRESEM

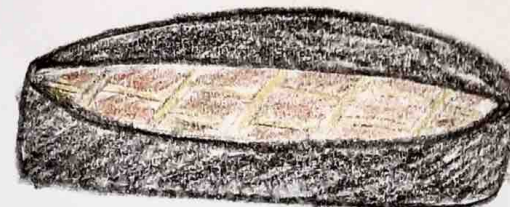


7. NAREDIMO MREŽO

1/4



=



8. PEČEMO

= 180°C, 50 min

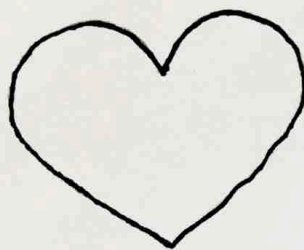
Rešitev za preganjanje

DOZGČASA

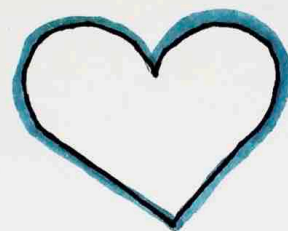


Kako narediti GLITCH efekt na risbah

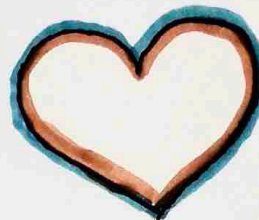
① Izberemo poljubno risbo:



② Obrobimo s poljubno barvo:



③ Isto naredimo na notranjosti:



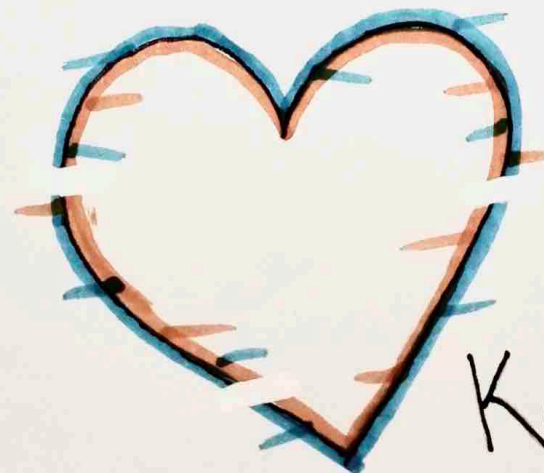
④ Ven potegnemo nekaj črt:



⑤ Isto naredimo na notranjosti:



⑥ Z edigsom izbrisemo malo črte vmes:



Končano <3

AVOKADO TOAST

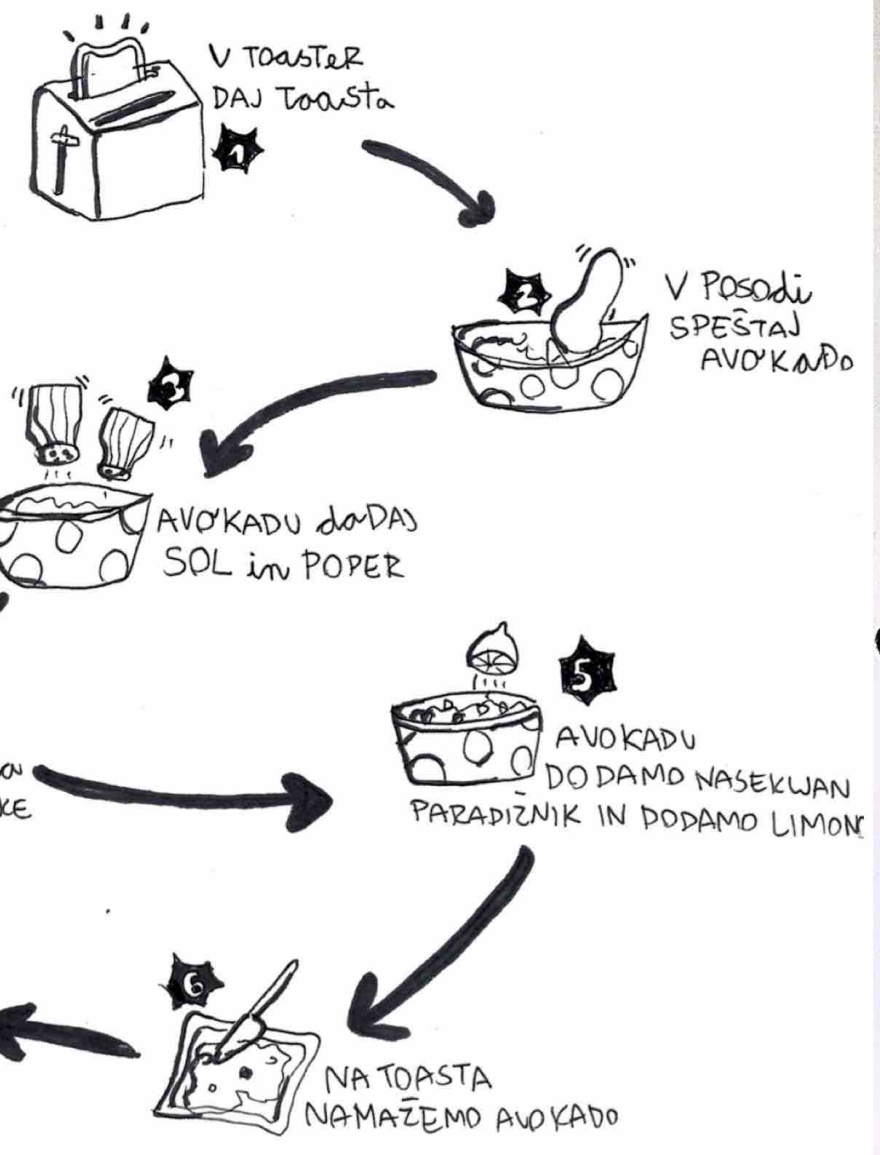
Sestavine:

2 TOASTA

1 AVOKADO

SOL in POPER

LIMONA in PARADIŽNIK



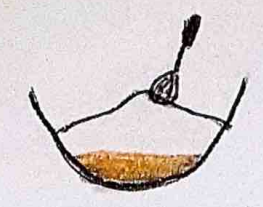
TADAA!

Vita Žerak Novak, 8.6

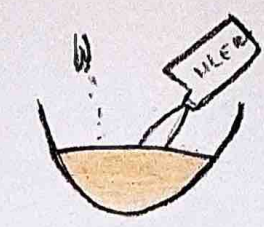
PALAIČINKE



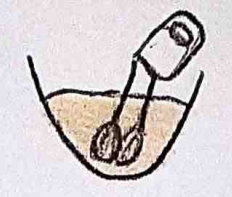
2 jajci zmešaj



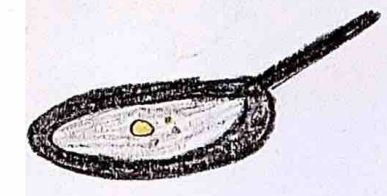
dodaj moko in zmešaj



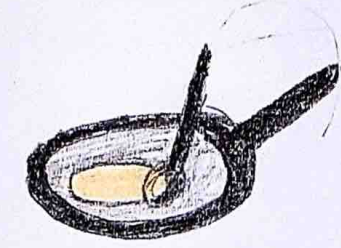
DODAJ ŠE MLEKO IN MALO SOLI



VSE SKUPAJ ZMEŠAJ



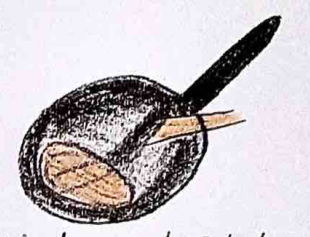
Na ponev daj malo olja in prižges štedilnik



Na ogreto ponev vlijes maso



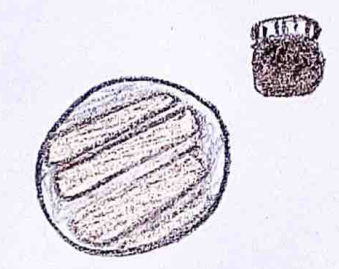
Pustiš peči 2-3 min



Nato palačinko obrneš in pečeš še 2-3 min

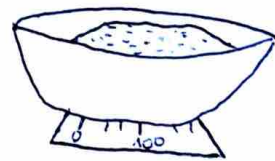


Palačinke daj na krožnik in postrežes

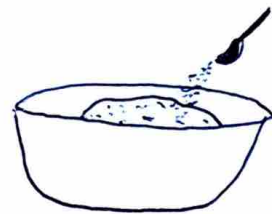


Lahko pa jih namažeš z nutelo ali marmelado

PALAČINKE



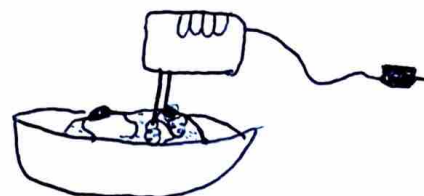
100g moke



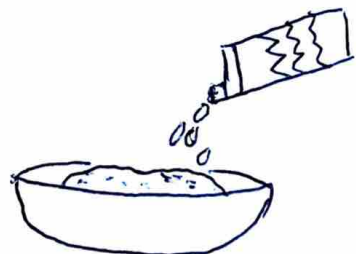
1 žlička sladkorja



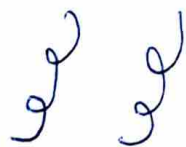
2 jajci



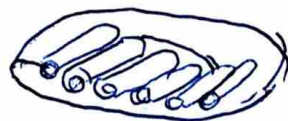
mešamo



dodamo mleko

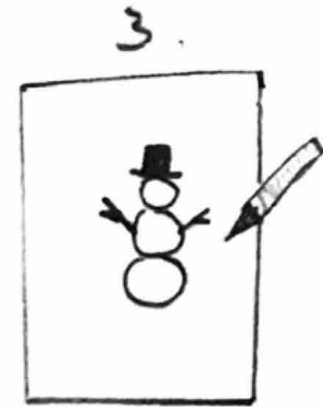


pečemo



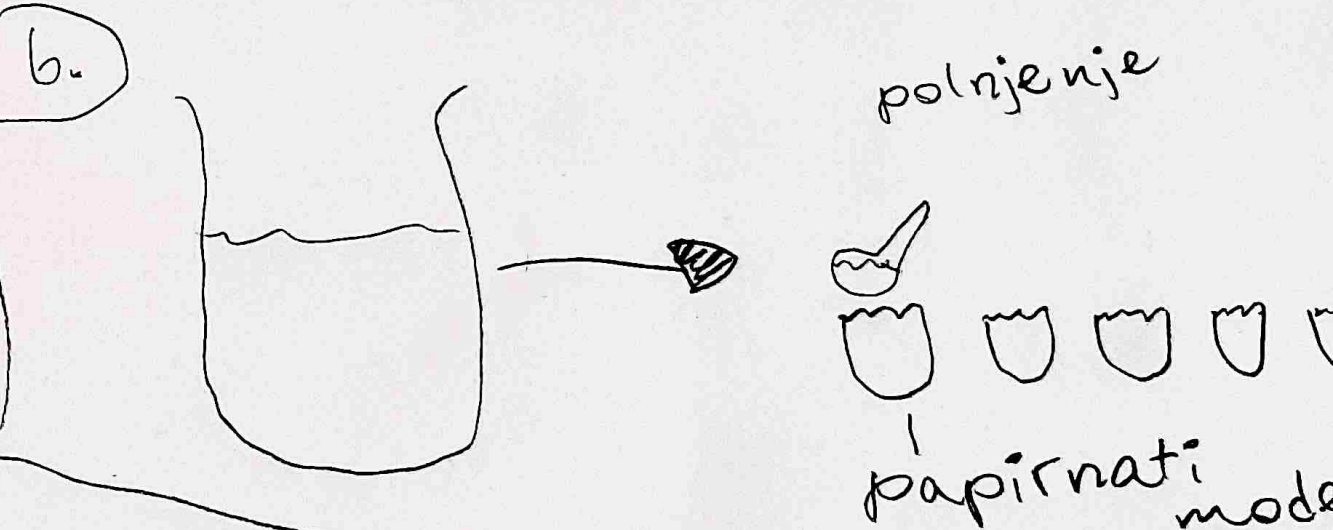
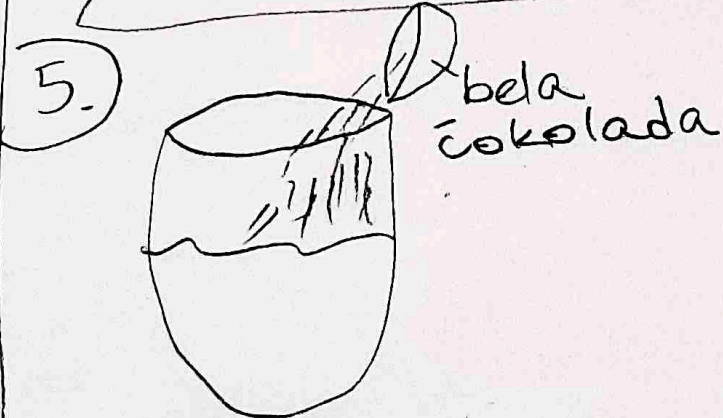
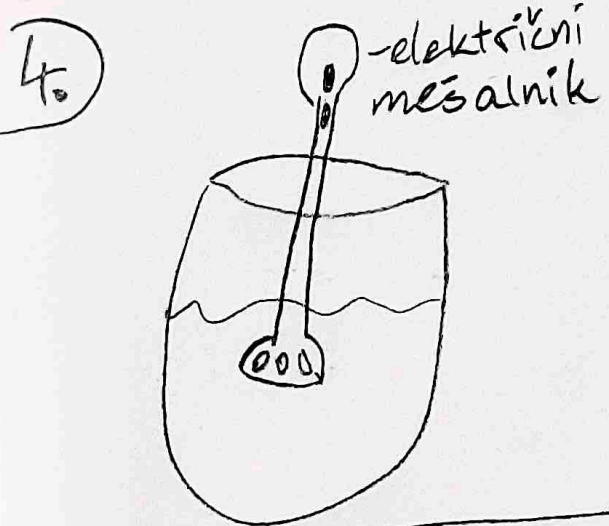
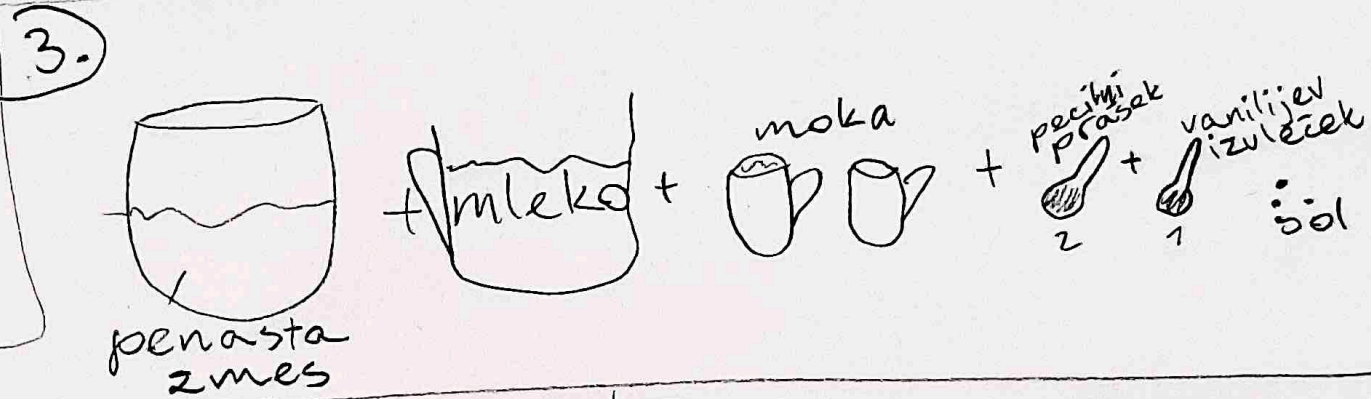
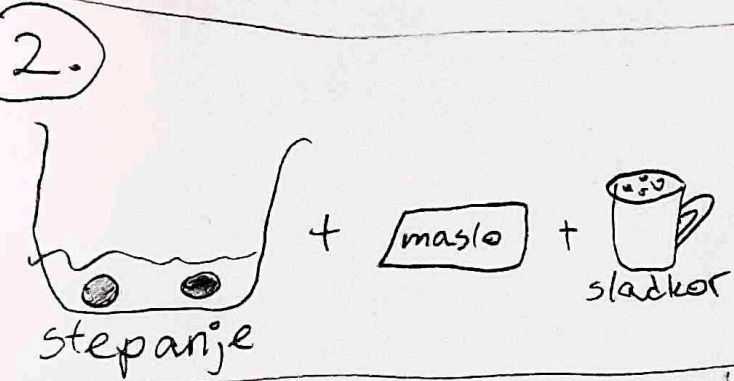
postrežemo

KAKO NARISATI SNEŽAKA 4.



Muffini z belo čokolado

1. jajci 2, maslo 125g, sladkor 1 skodelica, mleko 1/2, moka 2, pecilni prašek 2, vanilijev izuleček 1, cimet 1, 100g bela čokolada, sol

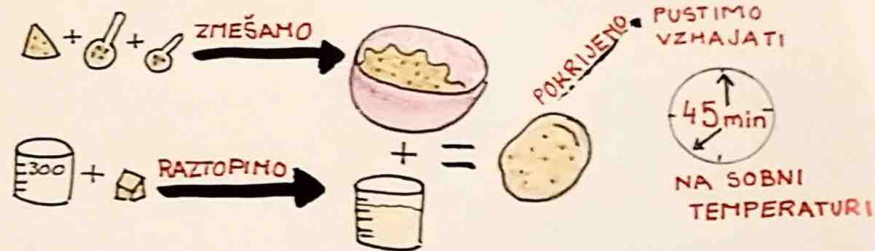


Čokoladni rogljčki

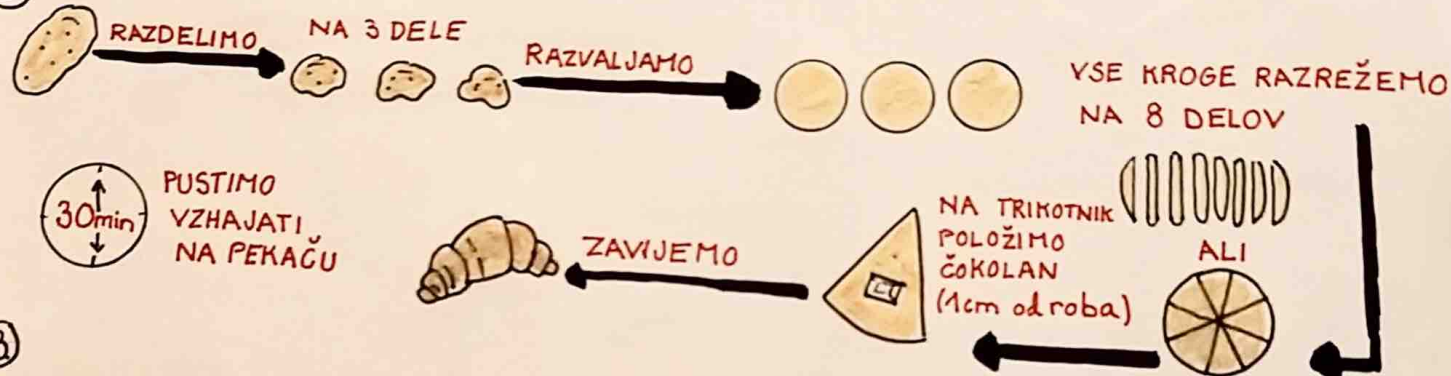
SESTAVINE

- 500g moke
- 1 velika žlica sladkorja
- 2 žlički vanilijevega sladkorja
- ščepec soli
- pol kocke kvasa
- 300ml mlačnega mleka
- 100ml olja
- 1 beljak
- 24 koščkov mlečne čokolade

1.



2.



3.



4.

TOPLE ROGLJIČKE POSUJEMO S SLADKORJEM V PRAHU

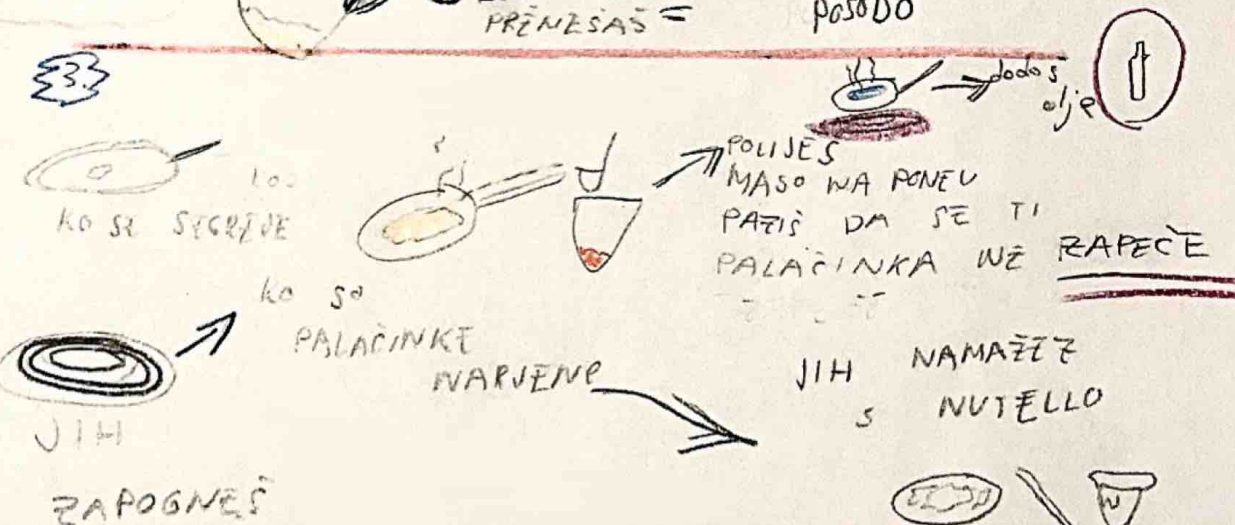
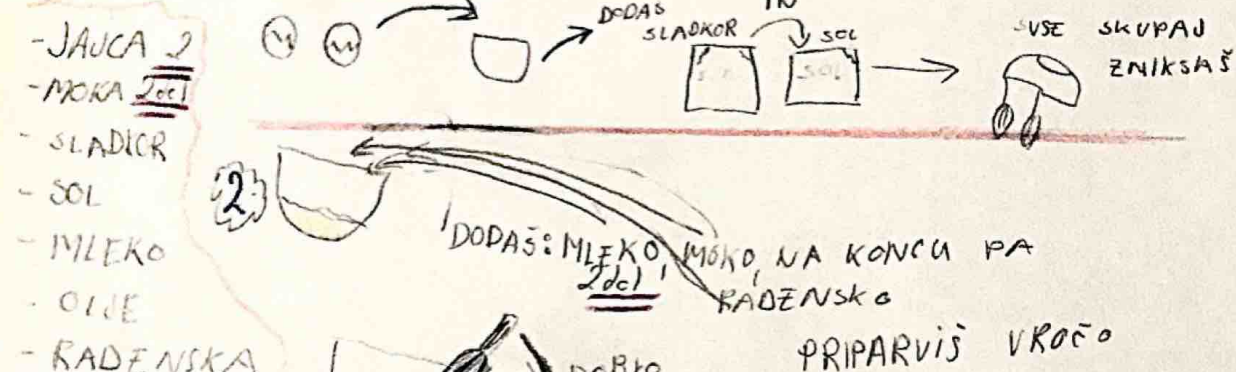


TADAM UŽIVAJ! 😊

THE BEST

PALACINE:

1.



DOBER

- RAZLIČNI NAMAŽI:
- KARAMELA
 - MARMELADA
 - SLADKOR
 - LIMONA
 - BANANE
 - BOROVNICA

TEK!!!