

COME FARINA BIANCA (ITALIAN EDITION)

Amanda Matthew Dietz

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farina bianca - English translation - miwajubaquso.cf Italian-English dictionary

Se si', come si chiamano le due tipologie? Sul mio dizionario farina 00 è tradotto con "superfine flour". :) In Italy, flour is classified either as 1, 0, or 00, and refers to how finely ground the . Then, as we said above '00' flour does not exist in English (see what was suggested as a translation at the time).

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Bianca Farina - Via Catania , Rome, Italy - Rated 5 based on 7 Reviews "È un posticino baciato dal sole, ti accolgono cordiali sorrisi e.

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