

sport da galera - symphonyinn.com

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Imagens de diferentes países: uma visão geral

Este artigo apresenta uma coleção de imagens de diferentes países, fornecendo uma visão geral do mundo através de suas lentes.

Brasil

As imagens abaixo mostram cenas do Brasil, incluindo paisagens naturais e cidades vibrantes.

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Grécia

As imagens abaixo mostram cenas da Grécia, incluindo monumentos históricos e paisagens costeiras.

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Palestina

As imagens abaixo mostram cenas da Palestina, incluindo cenas de vida cotidiana e locais históricos.

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Egito

As imagens abaixo mostram cenas do Egito, incluindo monumentos históricos e paisagens desérticas.

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Tailândia

As imagens abaixo mostram cenas da Tailândia, incluindo templos budistas e cenas de vida cotidiana.

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Taiwan

As imagens abaixo mostram cenas de Taiwan, incluindo cenas urbanas e paisagens naturais.

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Bacon fat has a unique, rounded, umami-rich flavor that works well in both sweet and savory dishes. Therefore, it is always a good idea to save any leftover bacon fat after cooking. Make sure to scrape the bottom of the pan to get all the flavorful, caramelized bacony bits. Bacon fat can make almost any dish more delicious and add an extra boost of flavor. Use it for sautéing potatoes, frying chicken or, if you want to elevate your dessert game, making today's bacon fat salted caramel. I love it drizzled over popcorn or pancakes, but my favorite is to use it as a topping for vanilla ice cream. Also, you don't even need to use any salt because the fat alone gives the caramel a good, salty twang.

Bacon Fat Salted Caramel

This alchemical, mood-enhancing, and furiously tasty recipe transforms those icky bits of gooey, caramelized bacon fat stuck to the bottom of the frying pan into a luxuriant and thought-provoking dessert. If you want to add further depth of flavor, use smoked bacon (smoked sea salt would also work).

Serves **2-4**

2-3 tbsp bacon fat (or a mix of bacon fat and butter)

50g brown sugar

80ml double cream

1 tsp vanilla extract (optional)

1. Melt the bacon fat in a wide pan on a medium heat.
2. Stir in the sugar, cream, and vanilla, if using.
3. Bring to a boil.
4. Cook, stirring occasionally, until the caramel starts to thicken.

Serve hot just as it is, poured over popcorn, pancakes, or ice cream. Alternatively, decant into a jar or container and leave to cool. Seal and store in the fridge for up to three weeks or the freezer for a few months. Bring back to room temperature before using; and if it crystallizes, simply bring to a boil.

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