

# 硬硬的蛋殼

# 軟軟的豆腐

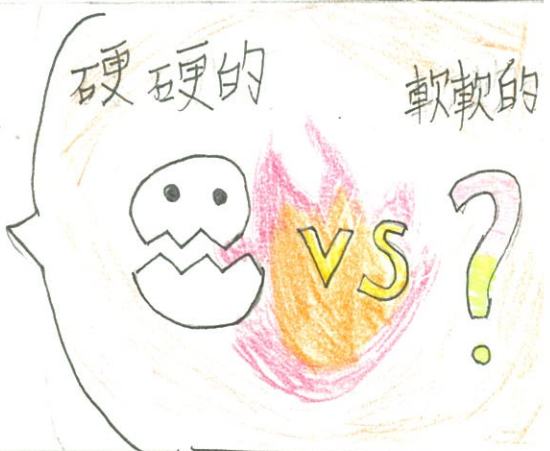
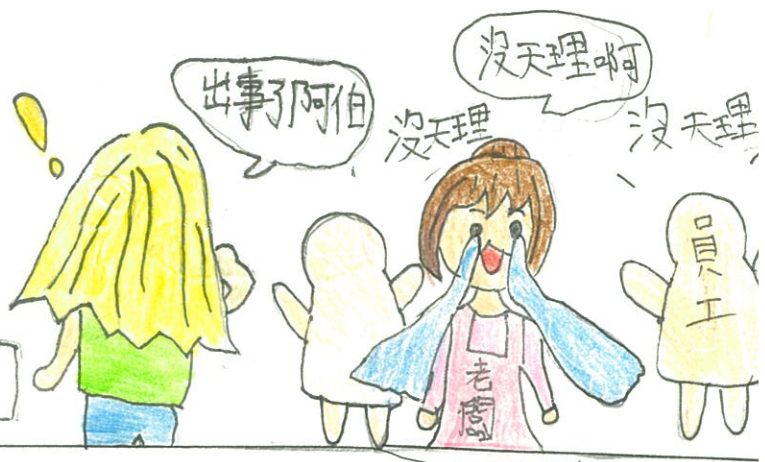
製作團隊: 楊瑋文, 林珈妤, 蔡品婕

製作團隊: 許雅如, 鄭佩琦

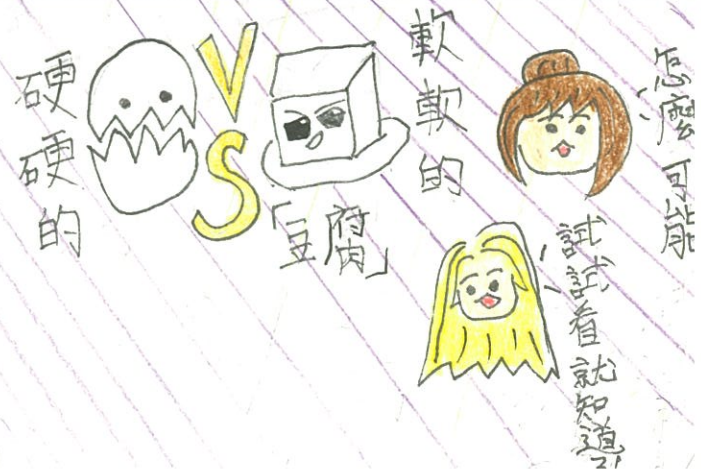
一覺過後  
您的晚餐已下線

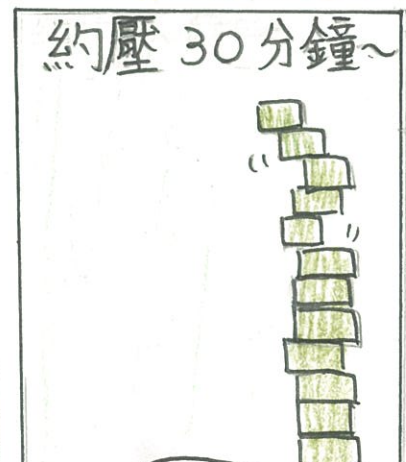
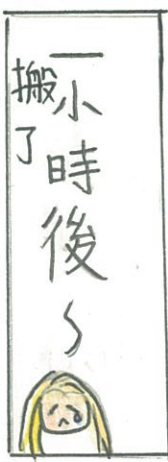
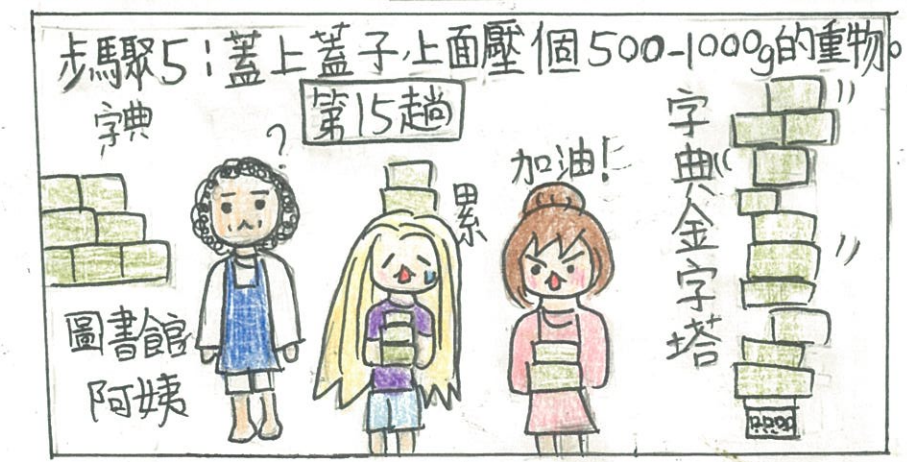
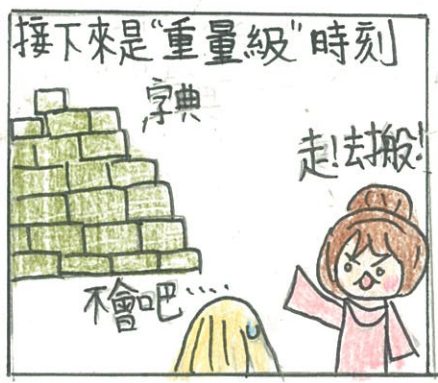
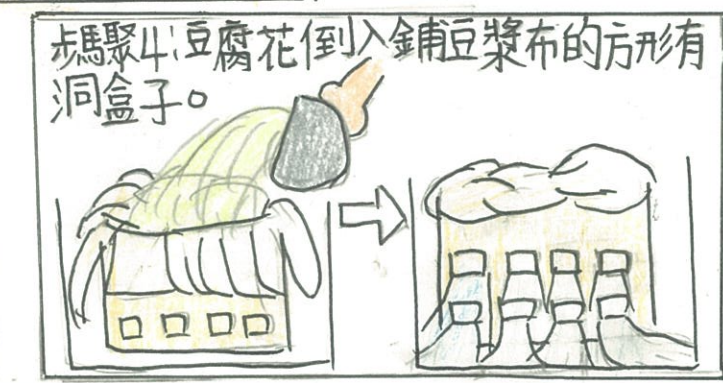
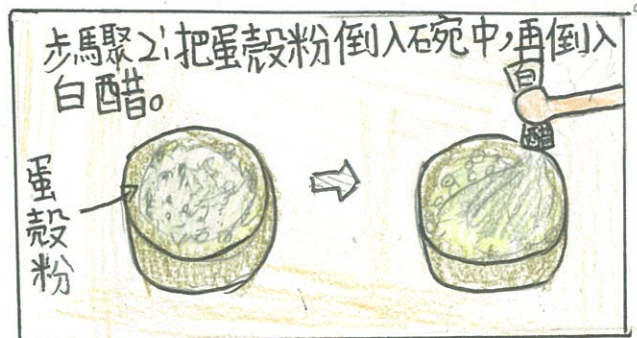
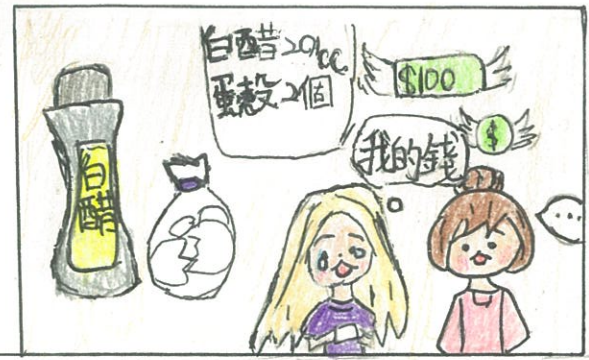
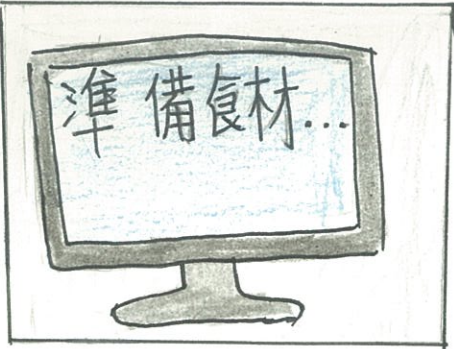


早餐店

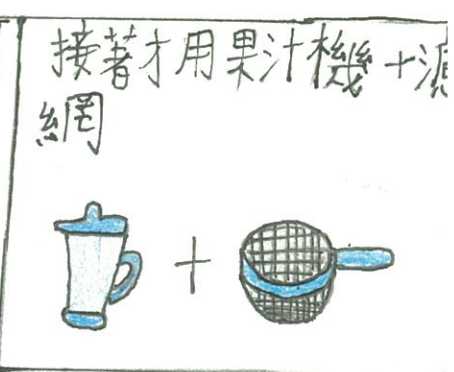
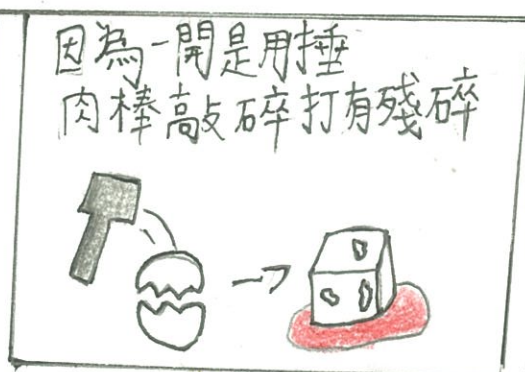
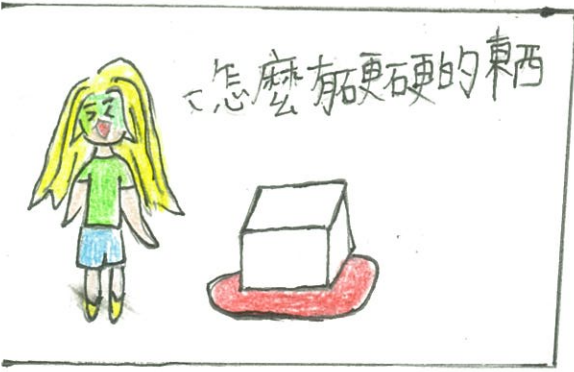
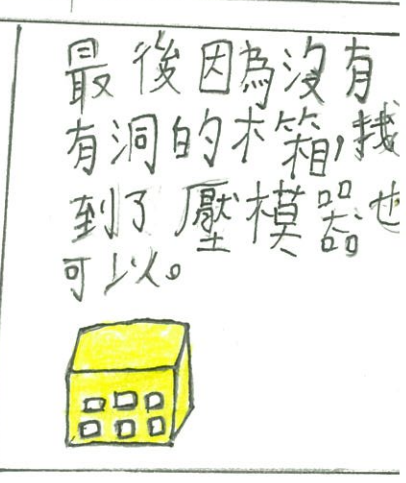


於是這兩個世紀  
不領早餐店





# 但其實此後的真相是

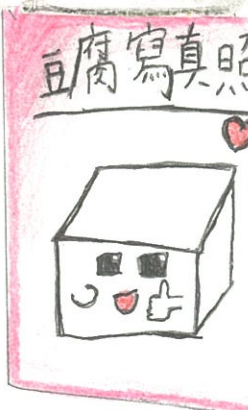
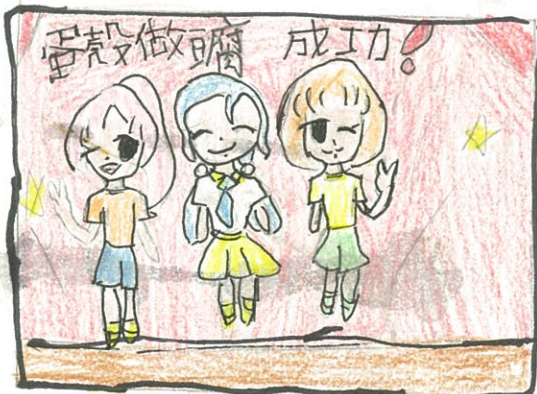
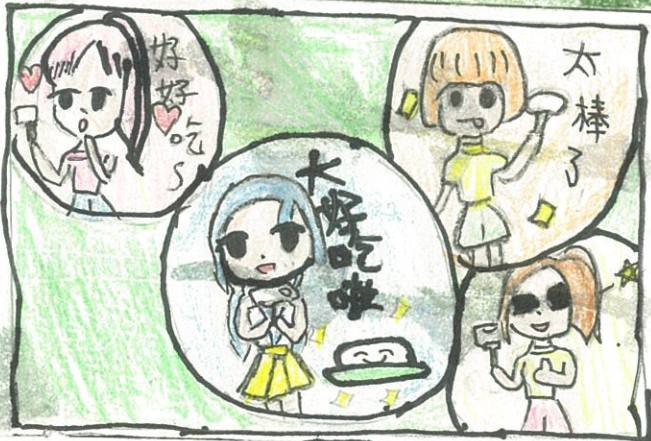
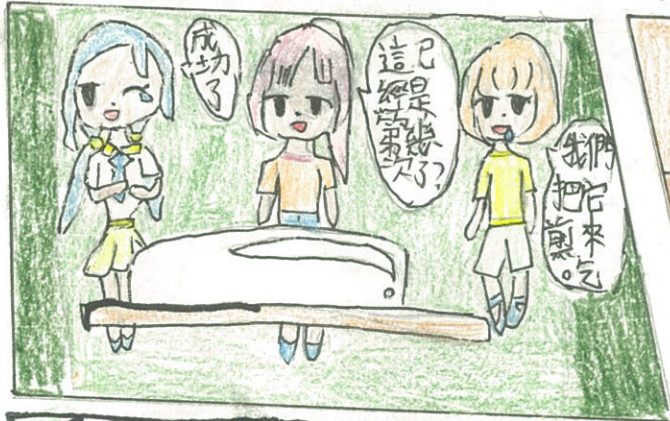
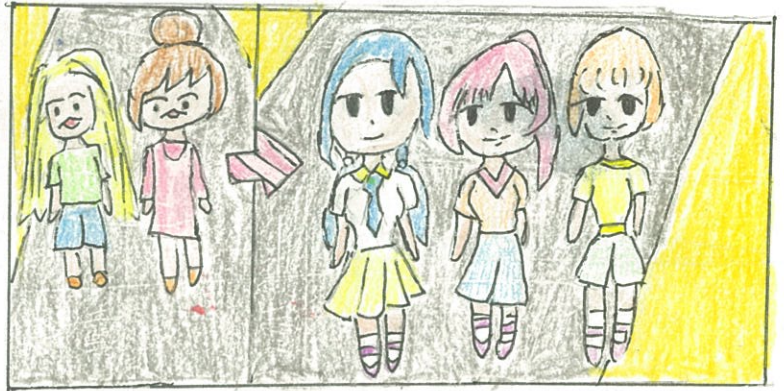
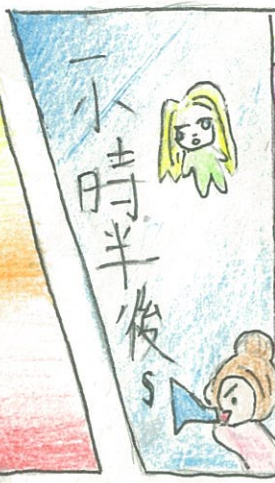
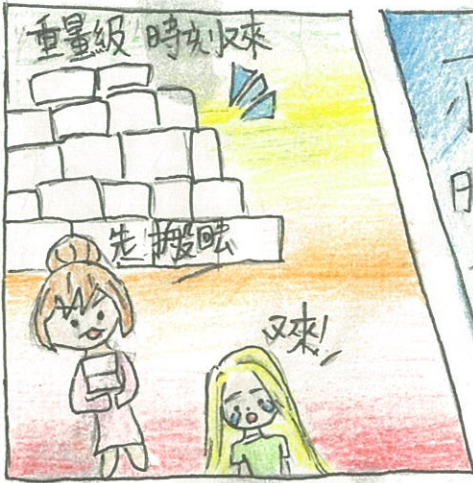


原理:

因為蛋壳97%是碳酸鈣, 可以讓豆漿中的蛋白質膠結沉澱, 代替石膏或鹽鹵製作豆腐。

蛋壳(97%) + 豆漿 = 豆漿(沉澱) = 豆腐





大家不妨在家試試看，  
不浪費蛋殼，不用擔心  
不是工業石膏做的，吃了安  
心、健康，又省了一筆買  
豆腐的錢，快來健身吧!

