Spanish Torrijas with honey

Raciones para 1

- ❑ 1 l
  Milk
- ❑
  Orange peel
- ❑
  Anise seeds
- ❑
  Cinnamon twig
- ❑
  Artisan bread
- ❑ 1
  Egg
- ❑
  Honey

1. Mix milk with the cinnamon, the orange peel and anise seeds, bring it to the boil and then turn off the heat. Let it rest for 10 minutes. Strain the milk in a flat plate, set aside until it is cold.

2. Slice the bread in 1 inch slices and soak them into the milk, leave there for 2 hours aprox.

3. After two hours, drain the bread lightly, dip the slices of bread into the beaten egg and fry them with vegetable oil. Remove from the pan and drain the excess of oil on paper towel and serve with honey.

Chef's Notes

https://cookinglovers.teka.com/en/receta/torrijas-de-leche-con-miel/