

Xxl torrija with vanilla ice-cream

COOKING
LOVERS TESA



Consejo del chef

A must for this recipe is serving these *torrijas* over a custard base or a coulis with red berries, a different touch for even a better result. You can substitute vanilla ice-cream for another one with a citrus flavour, a good mix.

Raciones para 5

1
Brioche bread
1 l
Milk
2
Cinnamon sticks
Lemon peel
200 g
Sugar
2-3
Eggs
Extra virgin olive oil
Sugar to decorate
Ground cinnamon to decorate
Vanilla ice-cream

- 1 Heat place the milk, sugar, lemon peel and cinnamon sticks and over medium heat. Just before boiling point, lower the heat and cook for a few more minutes.
- 2 Remove from heat, strain, and set aside to cool.
- 3 Cut bread into big dices (instead of doing it into slices).
- 4 Beat the eggs in a bowl.
- 5 Soak the bread with the milk and right after, with the beaten eggs.
- 6 Heat enough olive oil to fry the bread in a skillet. When the oil is hot, fry the bread dices.
- 7 We will flip these square torrijas until every side is evenly brown. Then, remove from heat and place over a plate with absorbent paper.
- 8 In another plate with sugar and cinnamon mix, coated the fresh torrija.
- 9 Repeat with all of them.
- 10 Serve individually with a ball of vanilla ice-cream and some ground cinnamon on the top.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/torrija-xxl-con-helado-de-vainilla/>

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