

# 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

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

