Xxl torrija with vanilla ice-cream



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/en/receta/torrija-xxl-con-helado-de-vainilla/