

# Homemade Torrijas bread

COOKING  
LOVERS TESA



## Consejo del chef

It is a very easy bread to make and is perfect for torrijas (Spanish version of French toast), but it is also very good when eaten like a brioche, both with salty or sweet ingredients.

# Raciones para 1

**350 gr** Strong flour

**185 ml** Milk

**35 gr** Sugar

**35 gr** Butter

**50 gr** Beaten egg

**10 gr** Fresh yeast

A pinch of salt

A pinch of cinnamon (optional)

- 1 We begin by combining all the ingredients in our food processor, except the butter. Knead with the hook for 10 minutes and then, add the butter, soft enough to combine well. Keep kneading for 15 minutes until you have a smooth, bright, and elastic dough.
- 2 Shape the dough into a ball and place it in a bowl with some oil inside. Cover the dough and set it aside to rise for three hours (in the summer, it rises faster due to the higher temperature).
- 3 Once risen, place the dough on the work surface and knock it back to remove the air bubbles while we flatten it, shaping it into a rectangle this time. The more centimetres you have on the longest side, the smaller the bread slices will be.
- 4 Once stretched, fold it over itself on the longest side and sear with the help of your fingers. Repeat with the other half, so both parts touch and get together in the centre. Then, fold one side over the other and sear again, placing the folded part at the bottom. Bread done!
- 5 Brush the brioche with beaten egg and cover with plastic wrap to allow the dough to rise again. In one hour, the bread had doubled in size. It's time to bake.
- 6 Preheat the oven to 180 °C, top and bottom heat. Meanwhile, brush the bread again with beaten egg.
- 7 You can make some cuts on the top of the bread, slicing the different parts we will use to make torrijas later, but it is optional.
- 8 Bake for around 50 minutes, or until golden brown.
- 9 Place it on a rack to cool before making the torrijas.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/pan-casero-para-hacer-torrijas/>

