

Torrijas

Ingredients

12 Slices of torrija bread
750 ml Milk
75 gr Sugar
Olive Oil
2 Eggs
Sugar
Cinnamon
Lemon zest



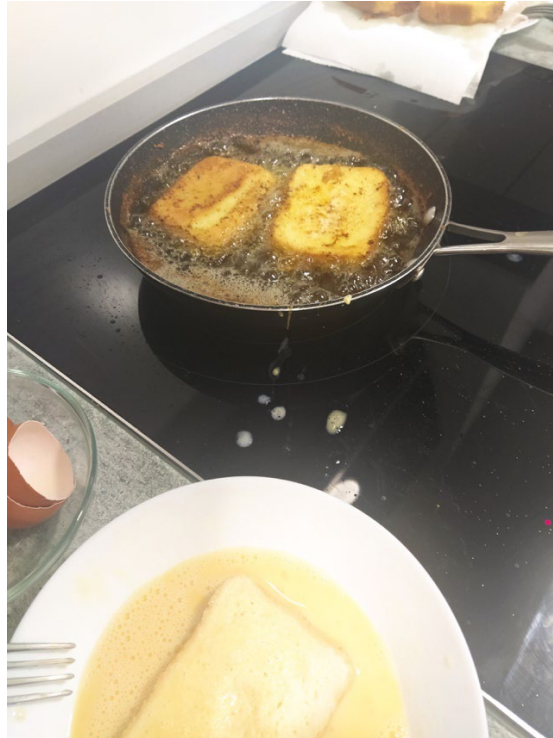
Elaboration:

1. In a small saucepan we put the milk, the sugar, the cinnamon and the lemon zest (trying to leave out the white part because it is very bitter). Heat until it begins to boil, stirring well so that the milk does not burn.
2. Once it has boiled remove it from the heat, put a lid on it and let it cool completely.
3. Put the slices of bread on a tray that has a bottom and pour the milk previously cooled and strained on top, so that they soak well. More or less for an hour or until no dresses of milk are seen at the bottom of the tray.



4. We put to heat the oil it has to be very hot and meanwhile beat the eggs in a deep.

5. We pass the slides of bread through the egg turning them over so that they have eggs on both sides and frying them until they are golden on both sides.



6. Once fried we put them on a kitchen paper to absorb the excess of oil.

7. While they cool a little in another plate, we put white sugar and cinnamon (to taste) and to batter the torrijas already made.

8. Time to enjoy!!

