



## TORREJAS

SERVINGS 6

🕒 PREP TIME 30 MIN

COOK TIME 40 MIN

### INGREDIENTS

- 1½ lb egg brioche (torta de yema), 1 or 2 days old
- 2 large eggs
- 2 tablespoons flour
- 1¼ cup whole milk
- 1 stick cinnamon
- Margarine (or oil), for frying
- For the syrup
- 4 cups water
- ground cinnamon (to taste)
- 5 black peppercorns
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 1 lb panela

### DIRECTIONS

Torrejas

1. Boil the milk with the cinnamon stick.
2. Remove from heat. Let cool and let cinnamon steep for 30 minutes.
3. Cut the brioche bread into 1-inch (2,5 cm) thick slices.
4. Separate the eggs.
5. Beat the egg whites, then incorporate the yolks and the flour.
6. Heat a generous amount of oil or margarine in a skillet over medium heat.
7. Dip the slices of bread quickly in the milk.
8. Then dip them in the egg and flour mixture.
9. Add to the skillet and fry on both sides without burning. The oil or margarine should be at around 340 F / 170 C.

Panela syrup

10. Place all the ingredients in a non-stick pan.
11. Boil over low heat for a few minutes until the panela dissolves and until a thick syrup is obtained (about 10 to 15 minutes).
12. Remove from heat and let cool slightly. The liquid will thicken a little more during cooling.