

Torrija con pan de Valladolid



Provincia

Valladolid

Ingredients

(for 4 persons)

- 4 portions (300 g approximately) of bread of Valladolid (Marca de Garantía).
- 1/2 litre of milk.
- 3 tablespoons of sugar.
- 1/2 vanilla bean pod.
- 1/2 orange zest.
- 2 eggs.
- 1 cup of vegetable oil.
- 6 spoonfuls of honey.

Preparation method

Boil the milk with the sugar, the vanilla and the orange zest. Turn off the heat and let stand for thirty minutes. Once boiled, remove the vanilla and the orange zest and soak the portions of bread a few minutes on each side. Heat the oil and batter the portions of bread in the egg. Drain and fry them on both sides (they should be well browned). Put the French toast on a plate and cover with honey.

Optional: you can add a little sugar with powdered cinnamon to sprinkle the French toasts.