

CARAMELIZED TORRIJA

ingredients

For the torrija:

- Sliced brioche bread
- 250 ml cream
- 250 ml milk
- 100 g sugar
- 2 eggs
- Cinnamon sticks

For the crème anglaise or custard:

- 500 ml milk
- 70 g sugar
- 4 egg yolks
- ½ cinnamon stick

For the torrija searing:

- Sugar
- Butter
- Torrija (French toast)

preparation

For the torrija:

1. Mix milk, cream, sugar, cinnamon sticks and eggs in a saucepan and cook over medium heat, stirring constantly, until mixture thickens.
2. Pour mixture into a bowl
3. Dunk brioche bread slices in the mixture and turn them over every hour for 3 hours.

For the crème anglaise or custard:

1. Infuse the milk with cinnamon, mix the egg yolks and sugar, and blend with the milk over heat stirring continuously, and without boiling until you feel it is ready using a spatula

For the torrija searing:

1. Melt the butter in a hot frying-pan.
2. Sprinkle the torrija with sugar and toast to taste.