



Torrijas: Spanish Dessert Toasts

Servings: 8-16 Depending on size bread loaf (Prep time 15 minutes, Total time 45 minutes)

Ingredients:

- 1 Bread Loaf (No Baguettes, Dense Loaf without air pockets such as Brioche)
- 3 1/2 Cups Whole Milk (can use 1/2 and 1/2 or 2%)
- 1/2 Cup Heavy Cream
- 3 Tbls. Good Flower Fragrant Honey
- 1 Tbls. Spanish Liqueur **Pacharán (Patxaran in Basque)** (use premium Tequila as a substitute)
- 1 Vanilla Bean
- 1 Cinnamon Stick
- 4 eggs
- 1/2 cup Sugar
- 1/4 cup Ground Cinnamon
- 1 Tbsp. STG All World Spice

Ganache Ingredients:

- 9 oz. Premium Bittersweet Chocolate Baking Chips (I like Guittard)
- 1 Cup Heavy Cream

Directions:

1. Cut the Bread into 1 inch thick slices, then cut diagonally in triangles, layout in a shallow sheet pan and set aside
2. Add milk, cream, and honey to a sauce pan or pot, start with medium heat and stir until honey is incorporated
3. Cut the Vanilla Bean length wise and scrape the inside and add to milk mixture. Add Cinnamon stick
4. Bring to a light boil and infuse ingredients for 5-8 minutes, remove cinnamon stick and discard



5. Pour the milk mixture over the bread and let sit 30 minutes, turn pieces over after 15 minutes if needed to ensure both sides are soaked
6. **Heat oil in a fryer or large pan to Medium (about 350 degrees F) at this time**
7. Beat the eggs until incorporated well and put in a shallow pan that will hold 4-6 pieces of the Torrijas
8. Add the Torrijas to the egg and coat both sides (use a spatula as the Torrijas will be very soft)
9. Add to oil and fry until brown on each side
10. Remove and place on a sheet pan lined with paper towels
11. Dip 1/2 the triangle into the Ganache before serving, put on serving platter or individual plate, sprinkle other half with cinnamon sugar (top with whipped cream, optional)

Ganache Directions:

12. Heat the cream in a small sauce pan over medium heat. Bring just to a beginning boil high simmer) and then take off heat (if left to boil it may break and boil out of the pot)
13. Add chocolate pieces and whisk slowly to incorporate the chocolate into the hot cream. Continue with the whisk until the ganache thickens and is smooth.
14. Keep warm

Cinnamon Sugar Directions:

Add Sugar, All World Spice, and Cinnamon in a bowl and mix together

Note: All World Spice is a product of Smokin' Texas Gourmet...a company of Red Kitchen Foods, Inc.