

RECETA

1. _____

2. _____

3. _____



The illustration shows a brown potato at the top right. Below it, a hand is stirring a grey pot with a wooden spoon, with steam rising from the pot. At the bottom right, there is a green bowl filled with yellow soup, with a white spoon resting inside. A decorative flourish is at the bottom center of the recipe box.

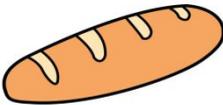
TORRIJAS



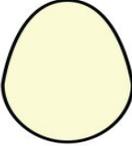
TORRIJAS



INGREDIENTES:

	1 BARRA DE PAN DURA
	½ LITRO DE LECHE

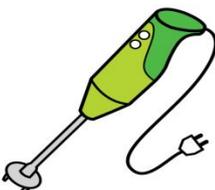


	2 HUEVOS
	4 CUCHARADAS SOPERAS DE AZÚCAR
	ACEITE OLIVA PARA FREIRLAS
	1 CÁSCARA DE NARANJA

UTENSILIOS:

	BOL
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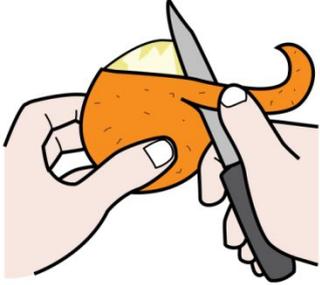


	SARTÉN
	CUCHILLO
	CUCHARA
	BATIDORA
	PAPEL DE COCINA
	SARTÉN



PASOS:

PRIMERO

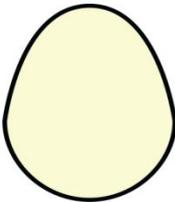
	<p>HERVIR</p>
	<p>LA LECHE</p>
	<p>CON CORTEZA DE NARANJA</p>
	<p>Y DEJAR ENFRIAR</p>



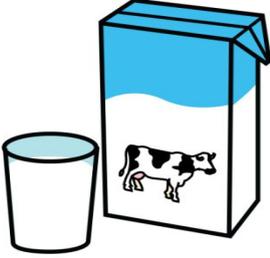
SEGUNDO

	CORTAR
	LA BARRA DE PAN EN RODAJAS

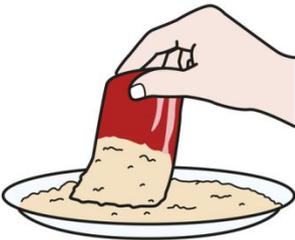
TERCERO

	HACER BATIDO
	CON 2 HUEVOS

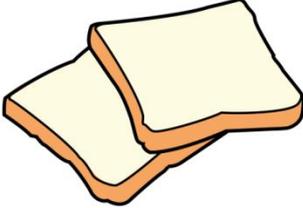
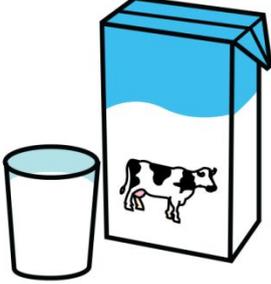
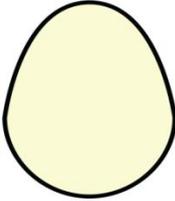


	4 CUCHARADAS SOPERAS DE AZÚCAR
	½ LITRO LECHE

CUARTO

	CALENTAR LA SARTÉN
	CON EL ACEITE
	EMPAPAR

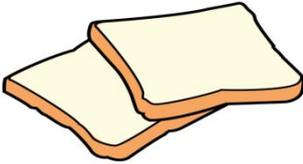
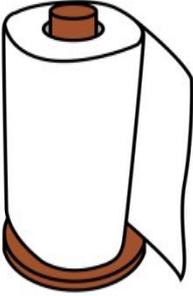


	<p>LAS RODAJAS DE PAN</p>
	<p>CON LA MEZCLA</p>
	<p>DE LECHE</p>
	<p>HUEVO</p>
	<p>AZÚCAR</p>



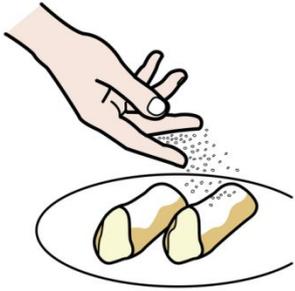
	FREIRLAS POR AMBAS PARTES
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QUINTO

	RETIRAR
	LAS REBANADAS
	Y DEJARLAS ENFRIAR
	SOBRE PAPEL ABSORBENTE



PARA FINALIZAR

	<p>ESPOLVOREAR</p>
	<p>AZÚCAR</p>
	<p>Y CANELA AL GUSTO DE CADA UNO</p>



