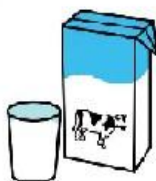


RECETA DE
TORRIJAS



INGREDIENTES:



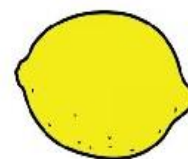
LECHE



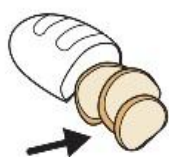
CANELA EN RAMA
Y MOLIDA



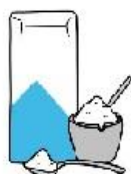
VAINILLA EN RAMA



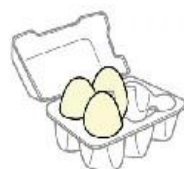
RALLADURA DE
LIMÓN



PAN DE TORRIJAS



AZUCAR



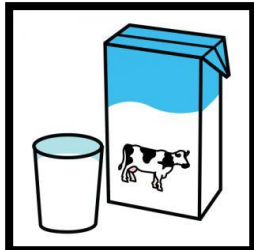
HUEVOS



ACIETE
DE OLIVA
SUAVE

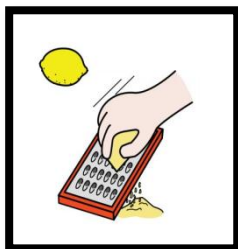
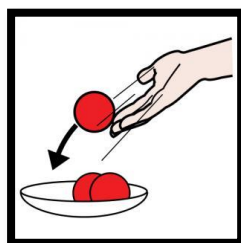
Receta:

1º



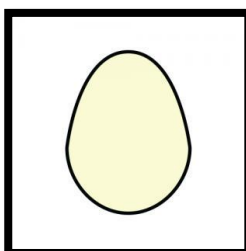
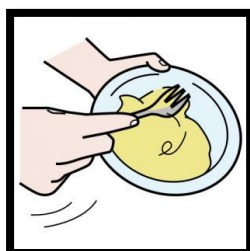
Calentar la leche sin que hierva

2º



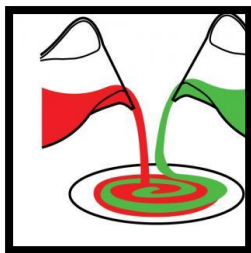
Echar en la leche ralladura de limón, una rama de canela y la vaina de vainilla abierta por la mitad (sin semillas) esperar que la leche esté fría.

3º



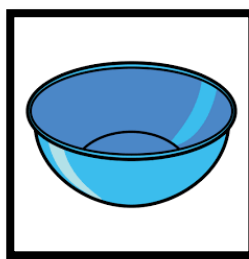
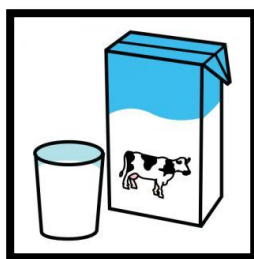
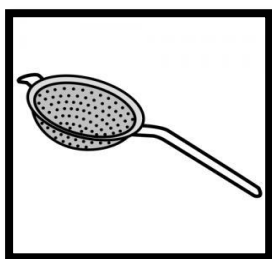
Batir tres huevos, mezclar una cucharada de la leche con vainilla, limón y canela y reservar

4º



Mezclar un poco de canela molida con azúcar y reservar

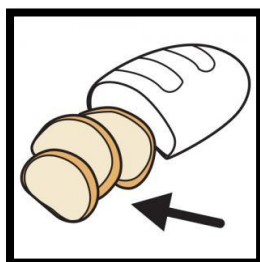
5º



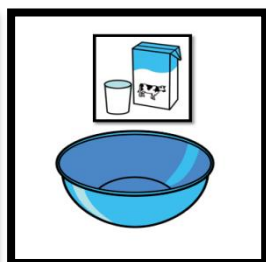
Colar la leche y reservar en un bol

SEGUIR LA SECUENCIA:

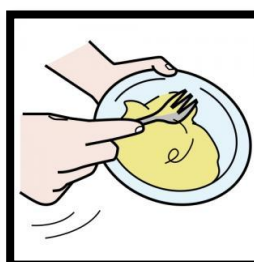
1



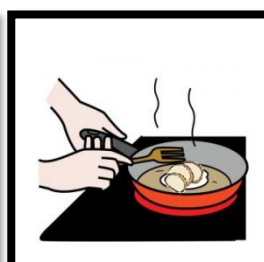
2



3



4



5

