



# Go with Greta to Nicaragua

## Torrejas with honey

### Ingredients:

4 large eggs  
1 tsp ground cinnamon  
65g icing sugar  
1 tsp vanilla extract  
1 tsp rum flavouring  
¼ tsp salt  
60ml milk  
240ml double cream  
2 tbsp unsalted butter  
Slightly stale bread

### What to do:

1. Whisk together eggs, cinnamon, icing sugar, vanilla extract, rum flavouring and salt.
2. Add 60ml milk, 240ml double cream and whisk again.
3. Set aside at room temperature.
4. Cut slices of slightly stale bread (a more solid bread is good) into 2cmx10cm strips.
5. Heat butter in a pan for a couple of minutes.
6. Quickly dip the bread in the batter for a few seconds, then brown it in the pan for about 1-2 minutes per side until golden brown.
7. Sprinkle with a little icing sugar, and top with Nicaraguan honey.



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