

Noodles

Ingredients

- 150 g of Noodles
- 5 dl of Milk
- 50 g of Butter
- 200 g of Sugar
- 4 egg yolks
- 1 Shell of Lemon
- Cinnamon Powder
- 1 Pinch of Salt



Preparation

Bake the noodles in water with a little salt. Drain the water.

On the other side, heat the milk with a thin lemon peel and then slowly add it to the noodles, keeping the fire soft and stirring constantly.

Add the butter and then the sugar. Beat the yolks and mix some milk. Remove the noodles from the fire and add the yolks carefully.

Take it back to the fire for a minute or two without letting it boil. Pour the noodles still hot on a platter.

Let it cool down a bit and decorate with cinnamon.

Rabanadas (Slices Golden)

Ingredients

- 800 ml milk half-fat
- 100 g sugar
- 1 lemon rind
- 1 cinnamon stick
- 8 thick slices of bread
- 3 eggs
- 500 ml of oil to fry
- Sugar and cinnamon (for sprinkle)



Preparation

Heat the milk with the 100 g of sugar, the lemon rind and the cinnamon stick, without letting it boil. Remove from the fire and set aside.

Wet the slices of bread in warm milk and reserve.

Wrap each slice of bread in the previously beaten egg and fry it. Fry in abundant hot oil, both sides, until golden.

Drain on absorbent paper and reserve.

Mix sugar with cinnamon and sprinkle the *rabanadas*.

Creme brulee

Ingredients:

1 litre of half-fat milk
7 egg yolks
150 g sugar and a little more to burn
2 soup spoons of Flour
Lemon rind



Preparation

Put the yolks in a bowl. Mix with a wire rod and slowly add the flour. Then place the sugar and re-mix, and finally add the cold milk.

Take the mixture in a pan to the fire and add the lemon rind and a previously washed cinnamon stick. Let it thicken on a simmer.

When thickening turn off the heat and set aside.

Pour the mixture into a large bowl or distribute it by individual bowls. Sprinkle with sugar and burn only at the time of serving, with a proper iron or a kitchen torch.