

# *Leche Frito (Fried Milk)*

Ingredients	lbs / oz
Milk	72 oz (4.5 pt)
Lemon Peel	2 each
Cinnamon Stick	1.5 sticks
Granulated sugar	11 ¼ oz
Cornstarch	7 ½ oz
Eggs	9
Bread crumbs	3 cups
Oil for frying	As needed
Butter (melted)	As needed
Carmel Sauce	As needed

## **Method:**

Prepare a half sheet tray by brushing it with melted butter. Then put a layer of parchment paper. Then brush the top of the parchment paper.

Combine your milk, lemon peel, and cinnamon sticks in a saucepot. Heat milk mixture to room temperature (80°F) then turn off and steep for about 15 minutes.

Turn mixture back on and add sugar. Dissolve sugar and add about 1/3 of the milk mixture to the cornstarch in a separate bowl. Whisk together this mixture. This creates slurry.

Once the milk mixture starts to steam take out lemon peel and cinnamon sticks.

Once the mixture starts to boil add the slurry and whisk vigorously until the mixture starts to thicken and bubbles.

Pour onto a prepared sheet pan and cover with plastic wrap and let cool.

In the meantime start to heat up your oil to about 360°F. Prepare an egg wash and set up a bowl with breadcrumbs.

Once the milk mixture has cooled completely cut it into pieces and egg wash and bread it.

***Helpful Hints:*** You can cut the milk anyway you like. The use of cookie cutters and other shapes are festive and good for presentation purposes. Just remember to keep a uniformed thickness to

*ensure even frying. After breading the pieces chill for up to an hour and this will produce a better finished product.*

Fry until golden brown and then drizzle with caramel sauce, or garnish with anything like ice cream, mint, chocolate etc...