

RECIPE

TORRIJAS

GWYNETH: It smells like Wonder Bread, but in a good way.

MARIO: Fried bread soaked in wine . . . dangerous. It's like French toast meets bruschetta meets red wine, written by Cervantes somewhere in La Mancha.

SERVES 6

3 cups olive oil
2 cups dry Spanish wine
Eighteen ½-inch-thick slices
crusty Spanish bread
(or substitute a baguette)
3 large eggs
¼ cup sugar, mixed with 2 tsp.
ground cinnamon
Mosto (see box below)

Heat the olive oil in a large heavy pot over medium-high heat until it reaches 365°F. Meanwhile, pour the wine into a large shallow bowl, add the bread, and let soak briefly, until evenly moistened. In another shallow bowl, beat the eggs until well mixed. Working in batches, remove the bread from the wine, draining well, add to the eggs, and turn to coat on both sides, then add to the hot oil and cook until golden brown, about 1 minute per side. Drain on paper towels, sprinkle with the cinnamon sugar, drizzle with mosto, and serve to friends.

