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## Leche Frita

*Fried Milk*

From the Manassas Gourmet Club - 8 servings

Quantity	Ingredients	Preparation Notes
1/2 C	Sugar	• Mix sugar, cornstarch and nutmeg in 3 qt saucepan
1/2 C	Cornstarch	• Gradually stir in milk
1/4 tsp	Ground Nutmeg	• Heat to boiling over medium heat, stirring constantly. Boil for 1 minute
3 C	Milk	• Remove from heat
1 Tbsp	Margarine or Butter	• Stir in margarine and lemon peel
1/4 tsp	Grated Lemon Peel	• Spread evenly in ungreased 8" square baking dish
2	Eggs beaten	• Refrigerate uncovered until firm - 3 hrs
3/4 C	Dry Unseasoned Bread Crumbs	• Cut custard into 2" squares with wet knife
	Vegetable Oil	• Dip custard squares in eggs
		• Coat with bread crumbs
		• Heat oil (1 - 1 1/2" deep) to 360 degrees
		• Fry 2 to 3 squares at a time until light golden brown - 1-2 minutes each
		• Sprinkle with powdered sugar when cooled, if desired.