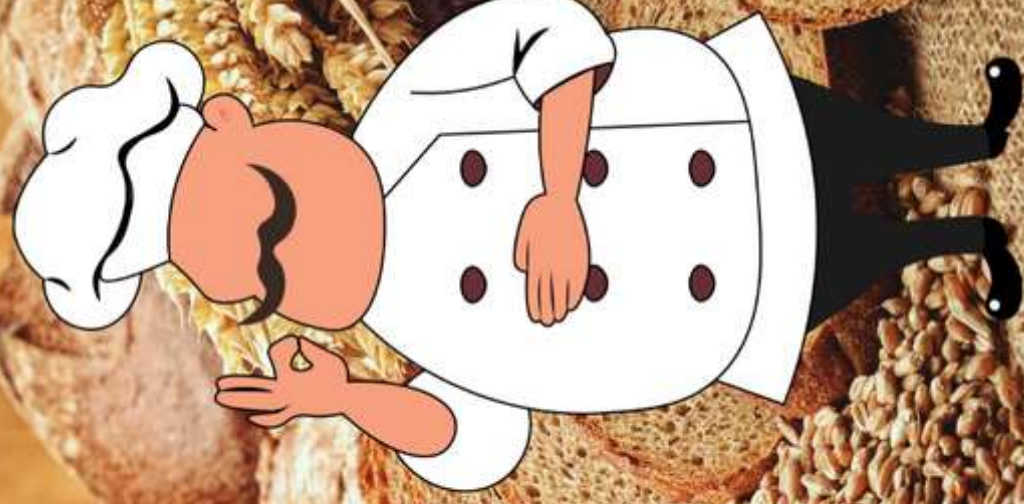




*al pan de con*  
world togetherness



# Bread leftovers recipes





# Welcome

**TOO GOOD TO GO.** Do you agree? What do you do with bread leftovers? Are dishes cooked with hard bread as good? Here is one of the final activities in the eTwinning project "Al Pan, Pan". We have investigated in our country's traditional cuisine or in our family's traditions and found out some leftover bread recipes.

We hope you like our collection of yummy recipes and, who knows, you may be inspired to try one or even more.

*Have fun and  
enjoy your meal!*

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Serves 4 🕒 Cooking time: 30 mins

# Garlic Soup



*This is a very typical soup all around Spain, which varies a bit depending on the different regions. Here you have the recipe from León, which is usually made by our grannies.*

- Slice the bread (very thin slices should be cut)
- Boil the water in a large saucepan. Use a clay one if possible.
- Crush the garlic and mix with the oil, salt and paprika in a bowl. We recommend olive oil and paprika from La Vera, in Extremadura, Spain.
- When the water is boiling, add the mixture. Wait for a couple of seconds and add the bread.
- Eat it when it's warm

Celia, Elisa & María from Spain

## Ingredients

1 litre of water  
3-4 heads of  
garlic  
2 tbsps of olive oil  
1/2 tsp of salt  
1/2 tsp of paprika  
Hard bread



*Garlic soup*



serves 7 🕒 Cooking time: 30 mins

Sarah, Helena & Rodrigo from Spain

# Migas

My grandmother cooks this plate all the time for my family when we meet up in the weekends or winter holidays. This is because bread is something we all like, even our cats which always eat the leftovers.

1. Cut the bread into small cubes and put it in a container. Moisten it with water (approximately 1 glass), add a pinch of salt, mix well and put it in the fridge for a couple of hours.
2. Cut the chorizo into small cubes and fry in plenty of olive oil. When it is golden, add the whole garlic cloves, without the skin, and the chopped chorizo pepper and let them brown slightly.
3. Remove the chorizo from the oil and reserve.
4. In the same oil then add the crumbs that you previously moistened and let them cook over medium heat until golden brown. Also put the tablespoon of paprika and mix.
5. Once ready, remove from the heat and mix them with the chorizo and the chorizo pepper.

## Ingredients

500 g of hard  
bread leftovers  
(from the day  
before)

4 chorizos

200 g of spanish  
bacon

2 green peppers

8 or 10 garlic  
cloves

120 ml of extra  
virgin olive oil

100 ml of water

Salt

And your Migas are ready to enjoy!



# Migas:



Serves 4 🍴 Cooking time: 40 mins

# Sopa Castellana

Guillermo, Kevin,  
Luis and Claudia  
from Spain

Sopa Castellana is a very typical dish in Spanish cuisine, it's a very easy dish to make and it's perfect to resist the cold winter in León

## Method

1. To prepare soup, heat 1 1/2 teaspoons oil in a large saucepan over medium heat. Add 4 crushed garlic cloves; sauté 1 minute. Add ham and 1 teaspoon paprika; sauté 30 seconds. Stir in cumin, pepper, saffron, and broth; bring to a boil. Cover, reduce heat, and simmer 20 minutes
2. Preheat oven to 350°.
3. To prepare the croutons, combine 1 1/2 teaspoons oil and 1 crushed garlic clove in a large bowl. Add the bread cubes, tossing to coat. Place bread cubes in a single layer on a baking sheet. Bake at 350° for 12 minutes or until toasted. Sprinkle bread cubes with 1/2 teaspoon paprika; toss well.
4. Increase oven temperature to 450°.
5. Break 1 egg into each of 4 ovenproof bowls. Divide the broth mixture evenly among bowls. Place bowls on a baking sheet. Bake at 450° for 15 minutes or until the eggs are set. Top each serving with croutons.

## Ingredients

- 1 1/2 teaspoons extra-virgin olive oil
- 1 1/2 ounces Spanish serrano ham or prosciutto, diced
- 1 teaspoon Spanish smoked paprika or sweet paprika
- 4 large eggs
- 4 garlic cloves, crushed
- 3 (15.75-ounce) cans fat-free, less-sodium chicken broth
- 1/8 teaspoon crumbled saffron threads



# "Pappa al pomodoro" (soup with tomatoes)

"Pappa al pomodoro" is a poor main course, based on stale Tuscan bread, peeled tomatoes and garlic. It is a regional traditional dish from Tuscany, Italy.

## Preparation:

- 1- Put the slices of Tuscan bread in the oven at 200 degrees for 2 minutes.
- 2- Take the slices out of the oven and, when they are warm, rub the garlic cloves over them.
- 3- Take a pan and put the slices of bread in it.
- 4- Pour the tomato puree into the pan with the vegetable broth.
- 5- Cook for 40-50 minutes.
- 6- Add salt and pepper.
- 7- Eat warm.
- 8- It can be kept in the fridge for a couple of days.

## Ingredients:

tomato puree: 800 gr  
vegetable broth: 1 lt  
garlic: 2 cloves  
fine salt  
basil: 1 sprig  
Tuscan bread: 300 gr  
extra virgin olive oil:  
35 gr  
sugar: a pinch  
black pepper



Daniele (Italy)

*Enjoy  
your  
meal!*



# "Panada Bresciana" (bread soup)

From: Brescia, Italy

## INGREDIENTS:

Stale bread  
Laurel  
Butter  
Parmesan  
Vegetable broth  
Oil  
Salt

## Method:

- Cut the bread in small pieces, put them in a pot with vegetable broth.
- Cook over medium heat for 10 - 12 minutes.
- Remove the pot from the heat and cream it with butter and parmesan.

You can eat it with a turn of olive oil and black pepper.

Emma, Andrei, Alessandro R., Mohamed (Italy)



# *“Canederli Vegetariani” : vegetarian dumplings with leftover bread*

**Traditional dish from Trentino Alto Adige,  
Northern Italy.**

## **steps:**

1. Cut the bread into cubes and let it soak in the oat milk for 15 minutes.
2. Wash the vegetable scraps, put them in a pot with plenty of water and a pinch of coarse salt and bring to a boil. Cook for 30 minutes over low heat.
3. Stew the green part of the leek for 5 minutes in a teaspoon of oil + water, and chop coarsely with a knife.
4. Break the eggs and add them to the bread and start kneading trying to break the bread into crumbs. Add the cooked and chopped leek, parsley, salt, pepper and nutmeg. Knead with your hands adding the flour little by little. Get a sticky mixture, and let it rest for 15 minutes. Then form the dumplings and lightly flour them.
5. Strain the broth, bring to a boil and cook the dumplings for 10 minutes.

## **Ingredients:**

stale bread,  
oat milk,  
egg,  
salt,  
pepper,  
nutmeg,  
parsley,  
green part of a  
leek,  
vegetable scraps.



Linda, Sofia, Ginevra and Davide (Italy)





# "Panzanella"

Panzanella" is a typical dish of all central Italy. It is easy and fast to make.

## Method

- cut bread in slices about 1cm, and put these slices in a large recipe. Wash these slices with 250 ml of water and press them. Don't touch them for 40/45 minutes.
- wash onion, cut it into thin slices and collect them in a recipe with 70 ml of water and 70 ml of white wine vinegar. Wash them for 15/20 minutes and often mix them. Drip them.
- Peel the cucumber, cut it in half, then slice everything very thinly. Cut the tomatoes in small cubes.
- Cut bread in a big bowl.
- Add pieces of onion, then mix also cubes of tomatoes, pieces of cucumber and the basil cut with your hands.
- Put panzanella in the fridge for about 1 hour. Then spice with 4 tablespoons of oil, 15 ml of vinegar, one touch of salt and pepper. The panzanella is ready to eat.

## Ingredients for 4 people:

- 500g firm ripe tomatoes
- 400g stale Tuscan bread
- 1 red onion
- 1 cucumber
- 15 basil leaves
- white wine vinegar
- extra virgin olive oil
- salt
- pepper

Matteo (Italy)



# Onion soup

**TOTAL TIME**  
80 mins  
**SERVINGS**  
4 to 6 servings

We love this French dish! In France people make it a lot in winter!!!

1. Caramelize the onions
2. Deglaze the pot with brandy
3. Add the stock and some salt and pepper
4. Toast the French bread slices
5. Add the cheese and serve

## Ingredients

6 onions  
2 tbsp of extra virgin olive oil  
60g of butter  
1 garlic clove  
2l of meat broth  
12 loaves of bread  
3 tbsp of flour  
1 tsp of sugar  
salt and pepper  
20ml of brandy  
100g of grated cheese

## Recipe Tips

Taste the soup before putting it in the oven, and if it needs more seasoning, don't be afraid to add more!

Sofía, Henar, Almudena (Spain)



serves 4 🍷 Cooking time: 30 mins

# Pumpkin soup

I chose to include my family's recipe for pumpkin soup because my mom makes it for me when it's cold outside. It is very tasty and good with bread. I like helping to chop up the vegetables and sprinkle on the pumpkin seeds.

## Method

1. Heat 2 tbsp olive oil in a large saucepan, then gently cook 2 finely chopped onions for 5 mins.
2. Add the pumpkin, cut into chunks, to the pan, then carry on cooking for 8-10 mins, stirring occasionally until it starts to soften.
3. Pour the vegetable stock into the pan and season with salt and pepper. Bring to the boil, then simmer for around 10 mins or until the squash is soft.
4. Pour the cream into the pan, bring back to the boil, then purée with a blender.

## Ingredients

- 2 tbsp olive oil
- 2 onions
- 1kg pumpkin
- 3 cups vegetable stock
- 5 ounces heavy whipping cream
- 1 tbsp pumpkin seeds

# Pumpkin soup



# Salmorejo



The salmorejo is one of those essential summer recipes in any Spanish home. It's perfect for summer time.

## Method

1. Cut, boil and peel the tomatoes
2. In another bowl add the bread, which we have previously cut into small pieces.
3. Peel half a clove of garlic and finely chop
4. We add the minced garlic and the oil to the bowl where we have the tomatoes and the bread, and if you want you can add a splash of vinegar.
5. Finally, we pass the entire contents of the bowl to the blender and beat it until we obtain the desired texture, which has to be similar to a cream.
6. We put it to cool in the refrigerator and we can accompany it with hard-boiled egg and chopped Serrano ham



## Ingredients

- 1 kg of ripe tomatoes
- 200 g of bread from the day before
- 200ml olive oil
- Salt
- Vinegar (optional)
- ½ clove of garlic (optional)
- Grated hard boiled egg (optional)
- Serrano ham minced (optional)



By María, Inés and Amalia  
(Spain)



# Salmorejo



Serves 4 🕒 Cooking time: 45 mins

# DRUMKES

## Preparation

1. Heat a saucepan with the milk, lemon peel, cinnamon and sugar.
2. Prepare the breadcrumbs by crumbling the crumbs of a loaf of bread that will be stored for one or two days before. I had a panete and I have crushed it without removing the crust in the thermomix without reaching fine breadcrumbs, it has been phenomenal.
3. Meanwhile, to prepare the fillings, beat the four eggs with the sugar and then add the crumbled breadcrumbs until you have a clear porridge.
4. Take portions with a spoon and fry in the hot oil.
5. When they are golden brown, take them out, pour them into the milk and let them boil for a while so that they swell well with milk.
6. Let cool and then put in the fridge. The colder they are eaten, the better.

## Ingredients

- 4 eggs
- Bread crumbs
- 4 tablespoons of sugar
- sunflower oil
- 1 liter milk
- Lemon rind
- Cinnamon stick

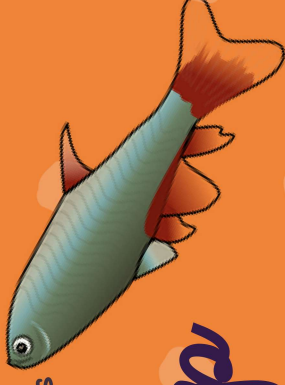
Martín, Hugo, Sandra and Rodrigo. Spain





Serves 4 🕒 Cooking time: 20/30 mins

# Trout Soup



Trout soup is a typical Leonese cuisine soup served in a clay pot. It is a humble dish in its conception that has few ingredients: trout, bread and garlic.



1. Cut some cloves of garlic and crush them until they are as doughy as possible.

2. Make a sauce with which we will make a soup. To do this, finely chop the half onion and bay leaves. When it begins to be poached, we can add the trout.

3. add the water, or vegetable broth and the mashed garlic and paprika, cook for about 10 minutes, so that the flavors begin to meld and the trout cooks.

4. Cut the bread into thin slices.

5. Cook the whole for several minutes 15 minutes more.

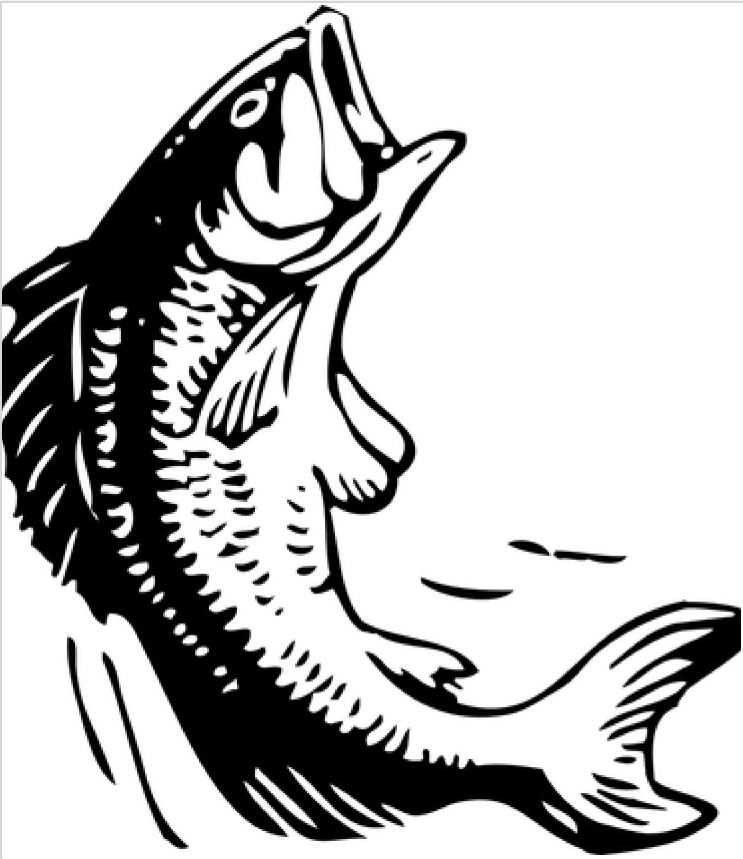
## Recipe Tips

This Leonese-style trout soup should be made in a clay pot in the fire.

By Paula P.,  
Paula G.  
and Noé  
(Spain)

## Ingredients

- 2 fresh trout
- 
- 1/2 onion
- 
- 2 o 3 garlic cloves
- 
- 2 bay leaves
- 
- stale loaf bread
- 
- water
- 
- peppers
- 
- extra virgin olive oil
- 
- sea salt



COOKING TIME : 2 hours

# Hard bread pie

## Method

1. Cut the bread and place them for 30min in warm milk. The bread should be completely soaked and softened.
2. Put sugar in a bowl , add water and heat to form the caramel.
3. In the bowl of the bread pan, pour , the condensed milk and whisk until a porridge like paste form.
4. When the sugar reaches a golden point remove the saucepan from the heat. Bathe the mold with the caramel.
5. Returne to the bowl where you crushed the bread and add the eggs and vanilla. esence and then remove it
6. Pour the mixtuturew into the candy mold
7. Cover the mold with aluminium foil and put it in the oven
8. Take it out of the oven and let the stale bread cake cold

## Ingredients

- Hard bread
- 1 tablespoon of vanilla esence
- 1 jar of cherries in syrup
- 1 glass of white sugar
- Condensed milk
- Whole milk
- 3 eggs

*By Adrián, Gloria and Nina. (Spain)*

# "Pancotto"



## Ingredients:

800 g  
Bread  
1lt broth  
vegetable  
oil  
pepper  
salt

## Method:

- 1) Take the stale bread and cut it into pieces.
- 2) Put the pieces of stale bread in a saucepan and cover with the vegetable broth.
- 3) Cook for about 25 minutes.
- 4) Finally coarsely mash the bread with a spoon so that it falls apart, turn and serve the "pancotto" seasoned with raw oil and pepper if you like.

# *Cheese and bread soup*



## *Ingredients*

- 4 slices of bacon*
- 1 onion*
- 1 clove garlic*
- 1 red bell pepper*
- 50 grams sliced mushrooms*
- 120 grams grated manchego cheese*
- 120 grams grated cheddar cheese*
- 2 butter spoons*
- 2 tablespoons of flour*
- 1 glass of beer*
- 200 ml. liquid cream*
- Pepper*
- Oil*
- Salt*

By Spanish Daniela, Diego and David





# Panini

We choose this recipe because in my childhood my grandfather used to prepare it everytime i went to his house.

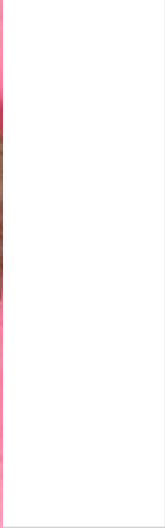
## Steps

1. Cut the bread in two pieces.
2. Spread the tomato sauce and the oregano into the bread.
3. Put the cheese on the top of the tomato sauce
4. Put the topping on the bread
5. Place the paninis on the oven plate with oven paper
6. Preheat the oven to 200 degrees and then put the paninis for 10 minutes.
7. Now you can enjoy your delicious Paninis.

## INGREDIENTS

1 baguette  
1 jar of tomato sauce  
mozzarella cheese or your favorite type of cheese  
jam  
oregano





# SPANISH TORRIJAS

The Spanish torrijas, that delicious delicacy whose recipe has passed from generation to generation and that, to this day, continues to be the sweet star of Easter.

1. Boil the broth in a medium saucepan.
2. When it is boiling add the noodles into the pot.
3. Add your peas and cooked chicken.
4. Cook for 3 more minutes and then add sesame oil and soy sauce to taste.

## PRACTICAL INFORMATION

Preparation time: 20 minutes  
Kcal. 230 kcal. per 100 gr. approx.

By Lucas, Dani and Vera. (Spain)

## Ingredients

- A loaf of bread (of the day or hard).
- 600 ml. of milk (whole, semi or skimmed, whichever you prefer).
- 3 eggs
- Cinnamon to sprinkle.
- cinnamon stick
- Extra virgin olive oil
- 100 gr. de azúcar.



Serves 4 🍴 Cooking time: 30 mins

# Croquettes

By Héctor,  
Christopher and  
Iván (Spain)

My favorite food is croquettes, because when I was a child I liked them a lot and I was very excited when I ate them.

## Method

First we are going to prepare the béchamel sauce:

- 1- In a saucepan over low heat, add the butter.
- 2- When it is liquid, remove the saucepan from the heat and add the flour. Stir everything quickly so that it forms a homogeneous paste.
- 3- Then put the saucepan back on the heat, add a little milk and continue mixing well. When everything is integrated, add the rest of the milk and keep stirring with a whisk.
- 4- Add a pinch of nutmeg, another pinch of salt and the ham cut into very small cubes.
- 5- To ensure that you do not get lumps and that it is thick enough, the TRICK is precisely to stir it continuously over low heat for approximately 25 minutes
- 6- Pour the béchamel sauce into another bowl and let it cool covered with paper towels. Let it cool for a few minutes and finally shape it and heat them.

## Ingredients

- 200 gr of Serrano ham, in two thick slices.
- 2-3 eggs (for the batter).
- Flour.
- Bread crumbs.
- Oil for frying.
- For the homemade béchamel sauce
  - 1 liter of milk.
  - 80 gr flour.
  - 100 gr of butter.
  - A pinch of nutmeg.
  - Salt.



# "Torta Paesana" Country Cake

I chose the country cake because I have never seen a cake made with bread.

## Ingredients:

4 cups day old bread, cubed  
4 cups whole milk  
1/3 cup raisins or currants  
1 Tbsp. grappa, Amaretto di saronno  
or dark rum  
3/4 cup amaretto cookies  
1/3 cup unsweetened cacao powder  
1/2 cup sugar  
1/2 tsp. cinnamon  
2 large eggs, room temperature  
3/4 cup pine Nuts or other nuts  
Butter for greasing

## Method:

1. Place the cubed bread in large bowl and cover with milk. Cover with plastic wrap for 3-4 hours until the bread is soft, occasionally pushing the bread down into the milk. Mash well with a fork until the consistency is homogenous.
2. Meanwhile, cover the raisins or currants with hot water and a tablespoon of liquor if using.
3. Place the cookies in the bowl of food processor and process until fine. If you don't have a food processor, place the cookies in a plastic bag and use a pan or rolling pin to crush them. Combine in a bowl with the cocoa powder, sugar, and cinnamon and set aside.
4. Preheat the oven to 350 degrees F. (176 G. Celsius)
5. After soaking and mashing the bread, add the eggs and dry ingredients and mix well.
6. Strain the raisins or currants and fold into the bread mixture along with the pine nuts.
7. Place in lightly greased 9" round cake pan and bake for 1 hour.

Andrea (Italy)





# Easy Peasy



This recipe is proof-positive that leftover bread can easily be converted to dessert without much work.

There's room for customization here: consider adding fresh or dried fruit or a combination of spices like cinnamon, nutmeg, allspice and cardamom.

It makes a great brunch dish, served with fresh fruit compote. Or add a handful of chocolate chips before baking for a decidedly more decadent outcome.

# Bread Pudding

YOU'LL NEED

ALL YOU HAVE TO DO

## YOU'LL NEED

- 2 cups milk
- 2 tablespoons (1/4 stick) unsalted butter, more for greasing pan
- 1 teaspoon vanilla extract
- 1/2 cup sugar
- Pinch salt
- 1/2 loaf sweet egg bread like challah or brioche, cut into 2-inch cubes (about 5 to 6 cups)
- 2 eggs, beaten



## ALL YOU HAVE TO DO

1. Heat oven to 350 degrees. In a small saucepan over low heat, warm milk, butter, vanilla, sugar and salt.
2. Continue cooking just until butter melts; cool.
3. Meanwhile, butter a 4-to-6-cup baking dish and fill it with cubed bread.
4. Add eggs to cooled milk mixture and whisk; pour mixture over bread.
5. Bake for 30 to 45 minutes, or until custard is set but still a little wobbly and edges of bread have browned.
6. Serve warm or at room temperature.

Alexandra M and Otilia,  
Romania

NOTHING HAS TO BE LEFT  
OVER

# EASY PANCAKE RECIPE WITH BREAD

## INGREDIENTS:

1. 5,5 oz leftover white bread (155 g)
2.  $\frac{4}{5}$  cup whole milk (200 ml)
3. 2 medium eggs.
4. 3 tbsp caster sugar.
5.  $\frac{1}{4}$  tsp baking powder.
6. 1 drop vanilla extract (optional)
7. 1 tbsp sunflower oil.



# Preparation

Add the chopped bread to a blender.

Blend a few times until you get finer crumbs. Now add the milk and blend the bread into a wet mixture.

Then add the caster sugar, eggs, baking powder and a pinch of salt.

Blend it all for about 20 seconds until you end up with a fine and thick pancake batter.

Then stir in the raisins or blueberries (optional). Pour a tiny drop of oil in a small pancake pan and place the pan over medium heat until hot. Scoop a good portion of the bread batter to the hot pan.

Bake the pancakes for about 3 to 4 minutes on each side. Then carefully lift the pancake using a rubber spatula to see if it's golden enough and flip it over on its uncooked side. Cook the pancake for another 3 to 4 minutes until golden.

Ariana, Romania