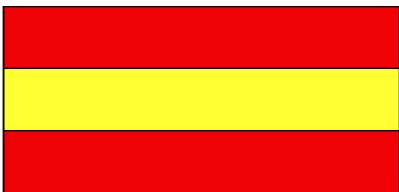


UNITING



*EUROPE THROUGH
CULTURE AND CUISINE*



GRUNDTVIG PROJECT

UNITING EUROPE THROUGH CULTURE AND CUISINE

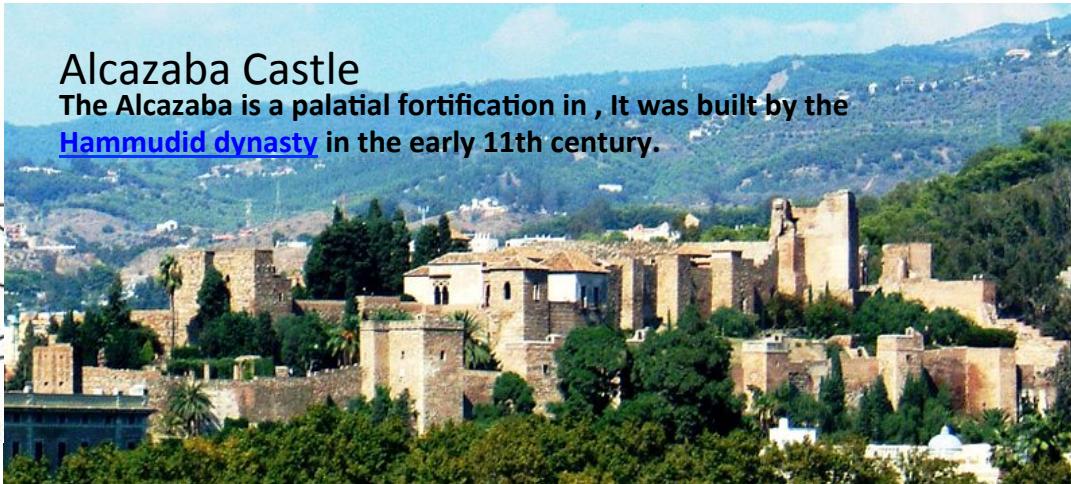




How to order coffee in Malaga



Overview of Malaga



Written by Central Café



Central Coffee 1950



Central Coffe at Present



Larios street 1930

*This form of ordering a coffee , with a proportion of milk and coffee, which Malaga´s people designate by a simple name It is something that really sets us apart compared to other provinces. This anecdote has very often happened to people from Malaga. When Going out of Malaga for breakfast at anywhere and order **our shadow or our cloud**, the waiter keeps scowling and misses completely : what... ? , Or in the best way, he'll ask you.... are you from Malaga , aren´t you?*

Well, did you know that these things happened in the 50s in Malaga in the 50s ?





How typical types of coffee Málaga created?



It was a time of war, some products like coffee which was imported were expensive and hard to come by therefore much used in smuggled goods and to point out that at that time existed a ration card which provided feed the basic needs . The war was basic product



In this framework the owner of the Central Café , Don José Prado Crespo, who was working many hours in the bar was concerned about lack of the coffee above all by some of the clients, who used to order the coffee depending on the money to spend . Clients used to order long , short coffee with cream, without ..so on . Once coffee was made either a little more or a little less, which meant that I had to make another coffee or pull the excess. Don José faced with this problem of communication, and got down to work to bring order to such different and varied tastes. He wanted to make a

The story:

Don Jose had already completed 9 tastes that make the types of coffees which was decorating our walls, but lacked one to complete a poster with cafés pairs (so that the poster was "round" or perfect) and for this reason he was asking to clients to help to him to find other kind of coffee to complete in pair. Without getting satisfactory answer. Finally one of the waiters who was Gypsy and funny found out the last taste, replied boldly: "The missing taste is the "do not put me." And so Don Jose completed his poster.



Café Central

Historia y Leyenda



Solo
Black



Largo
Extra Strong



Semi Largo
Strong



Solo Corto
Expresso



Mitad
Half and Half



Entrecorto
Semi Short



Corto
Short



Sombra
Shadow



Nube
Cloud



No me lo ponga
Don't Bother

TORRIJAS

Torrija or torreja is a typical [dessert](#) of [Lent](#) and [Holy Week](#) in [Spain](#). It consists of a slice of bread that is soaked in [milk](#) or [wine](#) with [honey](#) and spices, and, after being dipped in [egg](#), fried in a pan with [olive oil](#).



This “sweet” is traditionally eaten during Lent, the 40-day period before Easter.

It is believed that *torrijas* originated in Andalucian convents during the XV century as a way to use up stale bread.

Although today it is associated with the cuisine of Madrid, it is a popular breakfast food all over.

The British might call *torrijas* bread pudding, while the Americans would probably see it as a Spanish variation of “French Toast.” Although *torrijas* are a popular breakfast food, they can be eaten any time of the day. There are many variations of this treat – some soften the bread by soaking it in wine, while other variations use milk or water and honey. In Spain, the typical bread would be a French-style baguette, but today *pan de molde* or white bread, such as Wonder bread can be used.

Most variations serve it with sugar and cinnamon.

Ingredients

- 4-6 Slices of Stale White Bread*

- 3/4 cup Milk

- 1 Egg

- Vegetable or olive Oil for frying.

- 1/8 tsp vanilla extract (optional)

- Sugar and Cinnamon

- Honey

Serves Four.

Preparation Time: 10 minutes

Cooking Time: 10 minutes

* **TIP:** If you do not have stale bread on hand, lightly toast the sliced bread so that it dries out enough to soak up the milk and not turn to mush.

