

# Croutons

## Ingredients

- 2 thick slices of bread
- 2 – 3 tbsp rapeseed oil
- Sea salt
- Flavouring choices (choose one or two that would work well together):
  - o Grated parmesan
  - o Garlic granules
  - o Oregano, basil (or your choice of herb)
  - o Cayenne pepper

## Equipment

- Large baking tray
- Spatula/wooden spoon
- Chopping board
- Knife

Any sort of bread will work for this, though thicker slices work better than thinner slices. It is also better if the bread is slightly stale (though not mouldy!).

We cut off the crusts in this recipe, but you don't have to – it just might make your croutons a bit harder!

**Prep. time** 5 mins

**Cook time** 10 mins

**Oven temperature** 160 ° C

**Serves** 2 servings

## Method

**Pre-heat the oven to 160°C (fan oven).**

1. Cut the crusts off the bread and chop into big cubes.
2. Put the bread on a large tray and drizzle with the oil, salt and any flavourings you want. Toss all together until all the cubes are coated.
3. Spread the pieces apart on the tray and bake for about 10 mins in the oven until crunchy and browned.
4. Serve with your favourite soup!

*Tip: if you want to add more flavour, add a knob or two of butter into the baking tray with the croutons as they bake.*