



# HOMEMADE CROUTONS



## INGREDIENTS

- 6 slices bread, cut in small cubes
- Olive oil
- Sea salt

## EQUIPMENT

- Chopping board
- Knife
- Baking tray
- Baking paper
- Large bowl
- Wooden spoon

## INSTRUCTIONS

1. Preheat the oven to 200C.
2. Line a baking tray with baking paper.
3. Put the bread in a large bowl, add salt and drizzle with olive oil.
4. Stir well until bread is coated by all ingredients.
5. Spread the bread cubes evenly onto the prepared baking tray, without crowding the tray.
6. Bake for approximately 10 minutes, or until golden brown and crisp.

*If using super fresh bread, it will take a little longer for it to become golden brown. If the bread is stale and dry, it may brown faster, so keep an eye on it!*

