

Herbed Croutons

Season: Autumn/Winter

Type: Side dish for soup

Difficulty: Easy

Serves: 30-40 small serves

Recipe source: derived from food.com

From the garden: herbs

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Knife • Chopping Board • Microplane • Measuring cup/spoons • Large Mixing Bowl 	<ul style="list-style-type: none"> • 1 loaf thick cut bread • 1/2 cup extra virgin olive oil • 2 tablespoons of finely chopped herbs (Oregano, Basil, Parsley, Thyme etc.) • 1 teaspoon of salt • 2 cloves of garlic, minced • Pepper • 2 tablespoons finely grated Parmesan (optional)

What to do:

- Pre-heat fan oven to 200C.
- Cut bread into approximately 2cm squares cubes.
- Finely chop the herbs and mince the garlic (either finely chopping with a knife or using a microplane). Microplane the parmesan (if you are using). Mix all the ingredients in a large bowl until all the bread is coated, carefully drizzling the oil over all the bread.
- Spread the bread out on several baking trays so they are well spread out, then put in the oven.
- Keep checking every few minutes until all the croutons are dried out and golden brown. Divide between serving bowls with spoons for each table.

Notes

To make this different you can use wholemeal or grainy bread – at home it usually works fine with whatever bread you have in the cupboard.