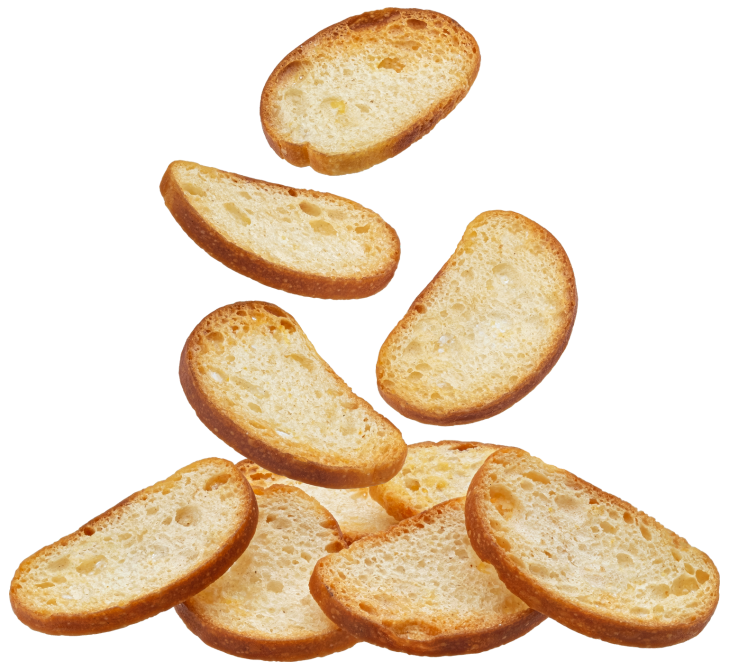


C R O U T O N S

Ingredients:

- ½ loaf slightly stale bread – ciabatta, French stick, sourdough etc
- ½ cup oil
- 2 tsp lemon pepper seasoning
- Salt & pepper to taste
- Cut herbs of your choice



Instructions:

1. Preheat oven to 190°C. Line an oven tray with baking paper.
2. Use a bread knife to cut bread into 1-2cm sized cubes or tear for a more rustic crouton. Place bread on prepared tray and drizzle with oil.
3. Toss until well coated and season with salt & pepper and any herbs of your choice. Arrange bread in a single layer so pieces are not overlapping or touching. Bake for 5 minutes then remove tray and toss or stir.
4. Return to oven and bake for a further 5 minutes or until golden & crispy. Keep an eye on them as every oven is different, they may need another 5 minutes or so.
5. When croutons are cooked to your liking, remove from the oven and leave to cool on a tray. Add croutons to our Caesar salad or your favourite salad recipe. If not using right away, store for a few days in an airtight container.