

Turkish Bread Croutons

Season: All

Serves: 30 tastes in the classroom or
6 serves at home as a garnish

Fresh from the garden: garlic

Use these simple croutons to add variety and texture to salads, or serve as slices with dips such as hummus, salsa, beetroot dip or raita.

Equipment:

chopping board
bread knife
clean tea towel
metric measuring cups
pastry brush
baking trays
tongs or spatula

Ingredients:

1 Turkish bread loaf, cut into
1-cm thick slices
½ cup extra-virgin olive oil
1–2 garlic cloves, unpeeled



What to do:

1. Preheat the oven to 200°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Brush each slice of bread lightly on both sides with the oil.
4. Cut the slices into cubes (or leave as slices if using to serve with dips).
5. Spread the bread out on the baking trays.
6. Lightly crush the garlic but don't peel it. Add it to the tray with the bread.
7. Cook for 10 minutes. Check and turn the croutons once during this time, using tongs (for slices) or a spatula (for cubes).
8. Remove the trays from the oven when the croutons are golden brown.
9. Serve the croutons on leafy salads or soups, or serve as slices with dips.

