



Homemade Croutons

10'
Hands on

10 minutes'
Hands off

25'
Cook Time

6-12
Portion(s)

1
Difficulty



Method

- Preheat oven to 120* C (248* F) Fan.
- Cut half of the slices of bread into small cubes, using a serrated knife.
- Repeat the same process for the rest of the slices.
- Cut very carefully and gently, making sure not to press down on the bread so that it doesn't ruin its shape.
- Place a pan over medium to high heat.
- Add the olive oil, butter, garlic and fresh thyme.
- Stir until the butter melts.
- Then add the cubes of bread and mix.
- Season with salt and pepper and mix again, being careful not to crush them or break them apart.
- As soon as they turn golden, transfer to a baking pan and spread in one layer.
- Bake for 25 minutes.
- When ready, remove from oven and discard the garlic.
- Transfer to a plate and allow them to cool for at least 10 minutes before using so they can stay crunchy. If you use them while they are still hot they will turn soggy.

Ingredients

- 6 slices [sandwich bread](#)
- 2 tablespoon(s) olive oil
- 30 g butter
- 1 clove(s) of garlic
- 1 tablespoon(s) thyme, fresh, only the leaves
- salt
- pepper

Διατροφικός πίνακας

Nutrition information per portion

81 Calories (kcal)	4.5 Total Fat (g)	1.6 Saturated Fat (g)	8.1 Total Carbs (g)
4%	6%	8%	3%
0.5 Sugars (g)	1.8 Protein (g)	0.5 Fibre (g)	0.33 Sodium (g)
1%	4%	2%	6%