

Croutons

Use any stale bread you have in the pantry....the crusts from any bread are perfect to use...

Preheat the oven to 200C.

Tear the bread into bite size pieces.

In a large mixing bowl, add 2 Tbsp of Olive oil, 1 crushed clove of garlic and any seasonal, chopped herbs from our garden.

Add the bread, toss. Ensure all the bread is covered with the oil mixture.

Line the baking tray with baking paper, tip the bread onto tray, spread out evenly .

Place in oven for approximately 6 minutes or until crispy.

Add to soup as you are serving.

*****Croutons are also yummy in salads...I use them all the time for all different salads.....

ENJOY.....