



JERNEJ KITCHEN

HOMEMADE CROUTONS

Homemade croutons are a quick and simple recipe. Croutons are a fantastic addition to any soup; they only take minutes to make at home.

SERVES 6 PEOPLE
PREPARATION: 10 MINUTES

HOMEMADE CROUTONS

240 g (4 cups cubed) stale bread

2 tbsp olive oil

1 tbsp butter

1 pinch of salt, 1 pinch of pepper, 1
pinch of dried thyme

TOOLS AND EQUIPEMENT

kitchen knife

cutting board

pan

CUT THE BREAD

Cut the bread into 1 cm (1/2-inch) slices. Cut off the crust (feel free to use it for breadcrumbs). Then cut each piece into equally small cubes.

PAN-FRY THE CROUTONS

Add butter and oil to a pan and add the croutons. Arrange them in a single layer and pan-fry them for 6 - 8 minutes or until golden-brown. Stir the croutons from time to time to cook them evenly—season with salt, pepper, and dried thyme.

SERVE OR STORE

Serve the croutons immediately or store them in an airtight container until needed.