



## 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 Sponsored

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.