

COLDPRESSED

CROUTONS

the Good Oil



50% LESS
SATURATED FAT
THAN OLIVE OIL

IDEAL FOR FRYING,
ROASTING, DRESSING
AND BAKING

GROWN
AND PRESSED IN
NEW ZEALAND

Ingredients:

½ loaf slightly stale bread – ciabatta, French stick, sourdough etc

½ cup The Good Oil

Salt & Pepper to taste

Method:

Preheat oven to 190C. Line an oven tray with baking paper.

Use a bread knife to cut bread into 1–2cm sized cubes or tear for a more rustic crouton.

Place bread on prepared tray and drizzle with The Good Oil.

Toss until well coated and season with salt & pepper.

Arrange bread in a single layer so pieces are not overlapping or touching.

Bake for 5 minutes then remove tray and toss or stir.

Return to oven and bake for a further 5 minutes or until golden & crispy.

Keep an eye on them as every oven is different. They may need another 5 minutes or so.

When croutons are cooked to your liking, remove from the oven and leave to cool on a tray.

Add croutons to our Caesar salad or your favourite salad recipe. If not using right away, store for a few days in an airtight container.