

CHEESE CROUTONS



Preparation : 5 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 4 slices slightly stale farmhouse bread - 1 ½ tbsp olive oil - salt, pepper - 1 tbsp washed and finely sliced fresh herbs - (basil, thyme, chives, etc.) - 150 g cheddar cheese, grated -

1. Cut the bread into cubes and place in an ovenproof dish. Drizzle the olive oil over the bread cubes, and season with salt, pepper, herbs and cheese.

2. Cook for 10 minutes at 180°C (170°C fan, gas mark 4), checking regularly. Remove from the oven and separate the croutons from one another.

Cook Expert ■