

Herby Croutons

by Harry Sargent

Ingredients

- White bread, stale or crusts
- Extra virgin olive oil
- Rapeseed oil
- Flaky sea salt
- Freshly ground black pepper
- Dried herbs de Provence

Method

1. Using a sharp bread knife, cut the bread into small cubes. Choose a non-stick saucepan large enough to hold the bread cubes in no more than 2 layers.
2. Add olive oil to the (empty) pan – enough to generously coat the bottom. Add to that a splash of rapeseed oil.
3. Place the pan over a medium heat, and bring the oil to about 180 C.
4. Add the bread to the pan, stirring rapidly so that the oil is evenly absorbed. Continue to stir until the bread is sufficiently fried – the faces should be golden, and it should sound crisp.
5. Remove the pan from the heat. Add salt, pepper and herbs to taste, and stir thoroughly. Quickly decant the croutons onto a plate lined with kitchen paper to absorb any excess oil.
6. Allow to cool almost completely before serving.