

Garlic Croutons

Description:

Serving Size: 10 KG

Categories: Garnishes

Cost Per Kilo

\$ 5.82

<u>Action</u>	<u>Date</u>	<u>Initials</u>
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Created	7/5/2012	CR
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Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
12.000	kg	Fresh white bread		20-100000520
0.250	kg	Garlic	minced	20-100000869
1.000	lt	Olive oil		20-100001607
0.500	kg	Parmesan cheese	grated	20-100000533
0.100	kg	Parsley	chopped	20-100000839
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Remove any crust and cut the bread into even sized cubes approximately 2cm square
- Toss together gently with the garlic, pepper, parmesan and olive oil
- Lay in a single layer and bake in a hot 375F (190C) oven for 5-7 minutes or until brown and crisp
- Remove from oven and toss with chopped parsley