



Seriously Delicious Garlic Croutons

Recipe Source: Dimitra Alfred, Kitchen Specialist, Stanmore Public School

From the garden: garlic, rosemary

Equipment	Ingredients
Cooling rack	1 long stem fresh rosemary
Oven mitts	¼ teaspoon rock salt
Clean tea-towel	1 large or 2 small cloves garlic
Board and rubber mat	8 slices crusty bread
Wooden spoon	2 tablespoons extra virgin olive oil
Mortar and pestle	
Pastry brush	
Large baking tray lined with silicone baking sheet or baking paper	
Two serving boards	

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list before you start cooking.
2. Preheat the oven to 180C fan-forced. Place the cooling rack on the bench near the oven.
3. To peel the garlic, place it onto a board and use the flat side of a wooden spoon to smash it and split the skin. Place the skin in the compost and set the garlic aside until ready to use.
4. Trim the needles (leaves) from the rosemary. Place the stem into the compost.
5. Place the rosemary and rock salt into a mortar and pestle and pound into a fine powder.
6. Add the garlic and continue pounding to form a paste.
7. Now add the oil and use the pastry brush to mix it all together.
8. Add a few grinds of pepper and it is now ready to use.
9. Place the bread slices on the prepared baking tray. Brush each slice of bread with the rosemary garlic oil.
10. Wearing oven mitts, slide the tray onto a middle shelf in the oven and bake for 5-8 minutes or until the bread is brown and crisp.
11. Transfer to two serving boards and place a board on two tables to serve.