



BOREDOM BUSTERS

EASY
RECIPE

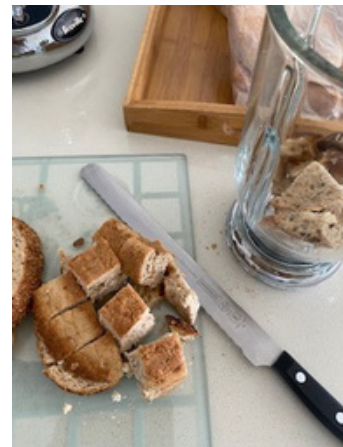
BREAD CRUMBS

INGREDIENTS:

- Bread crusts and/or stale bread (collect over time and store in the freezer until you have approximately a loaf/ bread bag full)

EQUIPMENT:

- Bread knife
- Chopping board
- Blender or food processor
- Oven trays
- baking paper/ foil
- Container or freezer bags



METHOD:

1. Defrost bread
2. Preheat the oven to 180 degrees Celsius
3. Cut the bread into smaller pieces (approx. 5cm x 5cm)
4. In small batches, blitz the bread in a food processor or blender until it is a fine crumb.
5. Evenly spread the crumbs in a pre-lined oven dish or tray
6. cook in the oven, mixing every 5-10 minutes with a fork, until the crumbs have turned a golden colour.
7. Let cool, then place into an airtight container or freezer bag.

TIPS AND STORAGE:

- Store in an air-tight container or freezer bag.
- Use as needed and return to freezer.
- Tip: add herbs/ spices if desired

