WASTE LESS, TASTE MORE 032

Give Extra Bread a Little Crunch



MAKE CROUTONS FOR THE NEXT SALAD OR SOUP.

Bread remaining after a dinner party can become golden croutons. Season them to complement another meal, then use their texture as part of the presentation.

1 Cut to suit the dish

Use small cubes for a delicate salad or slightly larger pieces for a rustic soup. Aim for similar sizes.

Why: Even pieces cook more consistently and are easier to distribute across the plate.

2 Season with intention

Toss lightly with olive oil and seasonings such as garlic, thyme, or smoked paprika. Bake until crisp and golden, checking and turning as needed.

Why: The seasoning should connect the croutons to the dish you will serve.

3 Add near serving

Scatter over the finished salad or soup just before it goes to the table.

Why: A crisp finish provides contrast to tender leaves or a smooth soup.

KITCHEN NOTES

Match the bread to the meal

Sourdough can suit tomato soup; a plain country loaf works with many salads.

Use sound bread

Bread that has become dry can be useful. Discard moldy bread.

Avoid overwhelming the plate

Place the croutons where they add texture without hiding the other ingredients.

THE PLATING MINDSET

A simple finishing detail can give extra bread a clear purpose in the next course.