

# CROUTON CRUMBS

1/15/2025

**YIELD: 10wz**

**SHELF LIFE: 6 Days**

**EQUIPMENT: Gloves, Small Robot Coupe R301, 1/6 pan w/ lid.**

## AMOUNTS

## INGREDIENTS

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approx. 13.5 wz **Crouton - Plain Homestyle**

## PROCEDURE

1. Fill bowl of the small Robot Coupe to the top of the blade assembly cap. See *picture below*.
2. Pulse until croutons are broken down into bread crumbs.
3. Transfer to 1/6 pan, cover with lid, and store at room temperature.
4. Label, Date and Rotate.



**C:** Tan color with some white and goldenbrown specs; 1/6"x16" pieces

**T:** Dry free flowing, not wet or clumpy

**F/A:** Bread aroma, not musty or yeasty

**HR:** 1/6 pan w/ lid; Room temperature.

**SL:** 6 Days