

# CROUTONS - DAY OLD CIABATTA

5/13/2024

**YIELD: 1 pound**

**SHELF LIFE: 2 days**

**EQUIPMENT: Prep-heated 350° convection oven, gloves, cutting board, chef's knife half sheet tray, scale, large mixing bowl, microwave, measuring spoons, 1/6 pans with lids**

## AMOUNTS

## INGREDIENTS

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<b>1 pound</b>	<b>Ciabatta (1 day old)</b>
<b>8wz.</b>	<b>REAL Butter</b>
<b>2TBL</b>	<b>Taste Buds Chicken Rub</b>

## PROCEDURE

1. Cut ciabatta into 1/2" x 1/2" cubes.
2. Weigh out the cut ciabatta croutons into a large mixing bowl.
3. Weigh out the REAL butter, then use the microwave to fully melt the butter.
4. Pour the melted butter over the ciabatta croutons, and use gloved hands to toss until **evenly coated** with the butter.
5. Spread the ciabatta croutons into a single layer on a half sheet tray.
6. Bake in a 350° oven for **6 minutes. SET A TIMER!!**
7. When the timer sounds, remove the ciabatta croutons from the oven, and return them to the mixing bowl.
8. Sprinkle the Chicken Rub **evenly** over the croutons, and use gloved hands to toss **evenly coated** with the Chicken Rub.
9. Place the half sheet tray on a cooling rack, and allow to cool to room temperature.
10. Transfer to a 1/6 pan, and store at room temperature.
11. Label, Date, and Rotate.

**NOTE: These ciabatta croutons can only replace up to 50% of the regular crouton in a batch.**

**C:** Golden Brown; 1/2"x1/2" cubes, no crumbs or broken pieces.

**T:** Dry; Free -Flowing; Not stale.

**F/A:** Toasted, buttery bread crumbs with slight herbal flavor.

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

**SL:** 2 days