

2 - bread chips

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Description:

Preparation time (kitchen):

Preparation time (other): :

Labour cost (kitchen): € 0,00

Labour cost (other): € 0,00

Days until expiration: 3,00

Usable amount: 1,00 Kilo

Ingredients

Bread leftover from le debut service

20 gram Maldon - Sea Salt Flakes € 0,29

10 ml Levo - Sunflower Oil € 0,02

Total: € 0,30

Preparation

Equipment: Slicing mashine, brush, bowl, baking tray, silpat mats, tablot

1. Cut the bread into thin slices
2. season them with salt and some oil and bake them for 20-30 min at 130 degrees

Portioning / storage: