

BREAD + BREADCRUMBS

GRUNDIG

RESPECT FOOD

Bread can be a great pantry item to add as a topping, filler, or main ingredient in your recipes. Allow bread to dry out for a couple of days to harden it or toast lightly in the oven at 300°F (149°C) for 10 minutes.

Making Breadcrumbs

1. Grind down bread in the food processor; choose how fine based on the recipe use:
 - a. Very Fine: to be used as a topping, flavor or crust
 - b. Small to Fine: coating for deep, shallow and pan frying
 - c. Small to Medium: For fillings such as vegetable or meat dumplings, polpetto
 - d. Medium: Large: Souffles, Casseroles, Bread Puddings
2. Spread in a single layer on a baking sheet
3. Bake at lower temperatures for medium to large breadcrumbs to help dry the interior of the bread
4. Stir to ensure evenness lightly toasted and dry
5. Cool on a baking sheet, transfer to a sealed container or freeze for future use. If freezing breadcrumbs, repeat steps in low oven at 200°F (93°C)

*Notes: Fine = minced; Small = flaked; Medium: bit size; Large = ½ inch (1.3ct) cubesz

