

HOMEMADE BREADCRUMBS

RECIPE BY CLEAN PLATE



INGREDIENTS

Any leftover bread



METHOD

1. Torn bread into chunks and place chunks in a blender or food processor.
2. Whizz until all bread has turned into crumbs. You may need to do this in batches, depending on how much bread you have. Breadcrumbs are now ready to use in any recipe requiring fresh breadcrumbs.
3. If you'd like to store breadcrumbs, place them on a flat tray and leave it in a dry place for a few hours or overnight, until they're completely dried. Basically, you want to ensure there is no moisture left in the crumbs, so they don't go mouldy.
4. Store breadcrumbs in an airtight jar or container.

