

Lentil croutons

Cuisine: Czech
Food category: Legumes



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Program steps

1	Steaming		Termination by time	00:30 hh:mm	99 °C	50 %	
2	Hot air	10 %	Termination by time	00:20 hh:mm	160 °C	90 %	

Ingredients - number of portions - 0		
Name	Value	Unit
dried brown lentils	0.5	kg
salt	20	g

Directions

We rinse the lentils and cook for approx. 20 minutes on steam mode. After cooking, drain the lentils, let them dry slightly, pour them on a baking sheet, add a little salt and let them bake until crisp. Stir the lentils during baking occasionally.