

Lentil croutons

Cuisine: Czech
Food category: Legumes
















Author: Lukáš Halamicek

Company: Retigo



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 take over the lentils and cook for approx. 20 minutes on steam mode. After cooking, drain the lentils, let them drain slightly, pour them on a baking sheet, add a little salt and let them bake. Stir the lentils during baking.