

# Save a Crust recipes

## **Parmesan & Thyme bread crust snacks**

### Ingredients

3 Crust slices (Ideally stale)  
4 tbsps Olive oil  
2 tbsps of Parmesan cheese  
 $\frac{3}{4}$  tsp Dried thyme  
 $\frac{1}{4}$  tsp Salt  
 $\frac{1}{4}$  tsp Black pepper

### Instructions

1. Preheat oven to 180c/ gas mk 4
2. Place sliced crusts in bowl, drizzle with olive oil.
3. Add all the other ingredients and toss, ensuring the bread is evenly coated.
4. Place on a baking tray and bake for 6-7 minutes or until golden brown.

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By Mark Borrell

## Bread crust Pakoras

### Ingredients

3 Bread crusts  
1 ½ cups of Chickpea flour (Gram flour)  
¼ cup of water  
¼ tsp Baking powder  
¼ tsp Chili powder  
¼ tsp Turmeric powder  
1 tsp Chaat masala  
¼ tsp Salt

### Instructions

- 1, Mix the flour with the water to make a batter.
2. Add all the baking powder, chili powder, turmeric, chaat masala and the salt and mix well.
3. Dip the bread crusts into the mixture and place into hot oil and cook until golden brown.

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## Cocoa Chocolate bread pudding cake

### Ingredients

300g Stale Bread or stale bread crusts

500mls Milk

6 tbsps Sugar

1 Egg

2 tbsps Cocoa powder

### Instructions

1. Preheat oven to 180°C, fan assisted.
2. Crumble the bread and place it in a large bowl.
3. Bring the milk to a boil and pour over the bread. Leave it to soak the bread until cool. Mash with a fork.
4. Add the sugar, the beaten egg, the sifted cocoa powder. Mix thoroughly.
5. Grease with butter a baking tray
6. Spoon into the cake tin, smooth the surface with a spatula.
7. Bake for about 40 minutes,

Can be served hot or cold

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## Leftover Bread Cheese and onion patties

### Ingredients

3 Slices of leftover bread crusts (torn into pieces)  
½ Cup of grated cheese  
1 egg  
1 Onion  
¼ Bunch parsley  
Pinch of salt and pepper  
Oil to fry

### Instructions

- 1, Beat egg in a bowl, add seasoning.
- 3, Add the grated cheese and place it into the bowl.
- 4, Add in chopped parsley and onions.
- 5, Add the torn leftover bread.
- 6, Mix them all well with a spoon.
- 7, Heat oil and place a spoonful of the mixture into frying pan.
- 8, Fry 5 or 6 patties at one time depending on the size of your pan.
- 9, Fry each side for 1 or 2 minutes until golden brown.

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