

# Rye croutons with garlic and mustard

Takes 2 hours, serves 2 and uses a baking tray with a metal grille

## INGREDIENTS

- 1 large slice of rye bread
- 1 clove of garlic, peeled
- 1 teaspoon of dijon mustard, or english mustard

## DIRECTIONS

Turn the oven on to gas mark 1/2, 250°F, 121°C gas, 101°C fan.

Rub the garlic clove all over the rye bread.

Mix the mustard with 1 tablespoon of water. Spread this all over the bread, so that it soaks into every part of it.

Place the bread on a metal grille over a baking tray, then leave in the oven for 2+ hours.

