Crisp Garlic Bread Crumbs

One small batch of crisp crumbs, eight topping portions · Active 20 min · Total 40 min

Skills: Toasting small crumbs without burning garlic and storing the finished topping cold

Ingredients

- Sound dry bread, crushed into small crumbs (3 1/2 oz/100 g)
- 2 tablespoons olive or neutral oil (30 ml)
- 2 garlic cloves, very finely chopped (6 g)
- 1/4 teaspoon fine salt (1.5 g)
- 1/2 teaspoon dried thyme (0.5 g)

Set out

Clean food bag and rolling pin, or broad bowl for hand-crushing, Wide skillet and spoon, Heatproof plate for cooling, Covered refrigerator container

Allergens

wheat. Check labels and substitutions.

Make it

1. Crush the sound dry bread into small irregular crumbs, not large cubes. Warm oil in the skillet over medium-low heat. Add garlic and stir for 20–30 seconds without browning.

2. Add crumbs, salt and thyme immediately. Cook for 6–8 minutes, stirring and scraping frequently, until crumbs are golden and dry. Lower heat if garlic or bread is darkening too quickly.

3. Spread thinly on the heatproof plate and cool for about 15 minutes. Divide the whole batch into eight approximately equal topping portions, or transfer promptly to a covered refrigerator container once cool. Do not store at room temperature as a preserved garlic-oil mixture.

Eight topping portions

The batch is divided into eight shares after cooking. It is an extra texture for a planned dish, not eight independent meals.

Ingredient labels

Bread normally supplies wheat and may include milk, egg, soy, sesame or nuts. Check the actual bread label rather than assuming plain crumbs have no other allergens.

A useful detail

The 40-minute total includes crushing, gentle skillet toasting and a short cooling period. Fresh garlic remains part of the food even when the crumbs look dry.

Keep it well

Refrigerate promptly after the brief cooling period, always within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Freeze small freshly cooled portions for up to 1 month and take only what is needed. Fresh garlic and oil make this unsuitable for an unvalidated room-temperature jar storage claim.