

# 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.