

LEARN AT CHESTER ZOO

RECIPE CARD 4

CRUMBS! What shall we do with that left-over bread?

Why we need to think about food waste

Where do you think most of the food waste comes from? Almost half of all the food that ends up being thrown away has actually come from people's houses. It's the food we don't get around to eating in time or the large amounts of food we've prepared but can't finish. But it does not have to be this way. We have some delicious and easy to follow recipes to help you love your food for longer!

Crunchy Croutons

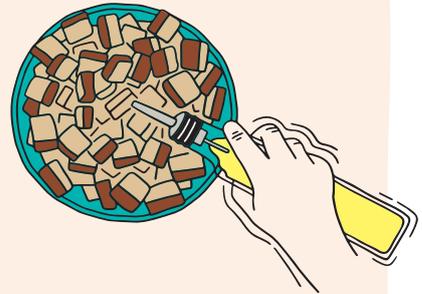
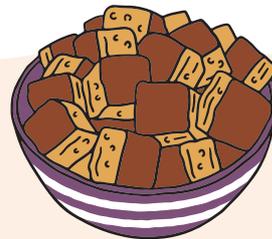
Ideal for adding a crunch to a salad or soup!

You will need

Torn or diced bread
Enough olive oil to coat all the bread
Sea salt (Maldon preferably)

How to make it

- 1 Place all bread into a bowl, drizzle with the oil and season.
- 2 Add the chopped herbs (as much or as little as you like). Why not try experimenting by adding some grated cheese?
- 3 Place in a pre-heated oven (180°C) for 10-15 mins or until golden.
- 4 Leave to chill in a fridge, then place in air tight container



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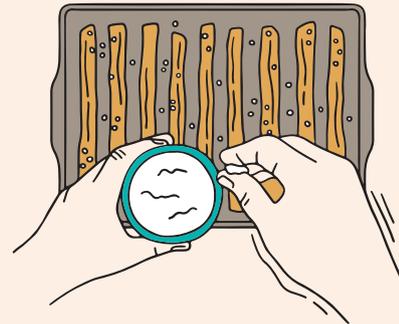
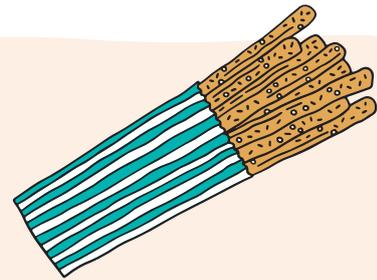
Brilliant Breadsticks

You will need

Left over crusts cut into sticks
Olive oil
Sea salt
Any other seasoning's you like to sprinkle on
(e.g. paprika, herbs, grated cheese or any seeds)

How to make it

- 1 Place on a baking tray, drizzle with oil and any other seasoning and place in an oven set to 180°C for roughly 10 minutes or until golden brown and crisp.



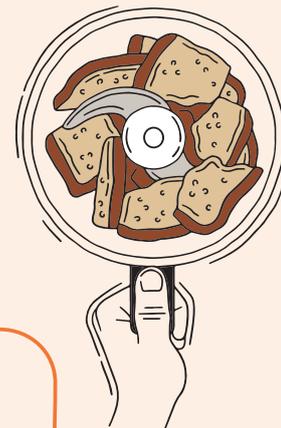
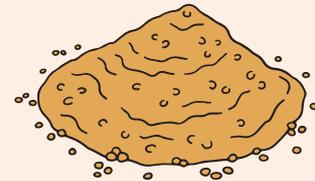
Versatile Breadcrumbs

You will need

Old bread

How to make it

- 1 Leave the bread on the side to dry out. Don't cover it or leave it in the packaging or it will go mouldy.
- 2 Once the bread is dried out, blitz in a food processor so that the crumbs look the same size.



Three top tips for using breadcrumbs!

They'll make a great crispy topping for a cottage pie or fish pie. Why not mix with it with grated cheese and chopped herbs?

Breadcrumbs will bind together the meat in a burger pattie.

Use these when making fishcakes or arancini balls.

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Marvellous Mini Pizza's

You will need

Crusts from the end of a loaf of bread
Tomatoes
Chopped herbs
Food that needs using up (check your fridge)
Grated cheese

How to make it

- 1 Heat the oven to 180°C.
- 2 Place the crust(s) on a baking tray.
- 3 Spread the tomatoes over the crusts for your pizza base.
- 4 Create your own topping using the food you've found that needs eating up.
- 5 Sprinkle on some herbs and a teaspoon of grated cheese, season with a little pepper.
- 6 Bake for around 15 minutes.



We love using up ham and mushrooms on these pizzas!

What about experimenting with leftover sweetcorn and tuna?