

# Papa Vince Recipe

## Bread Crumb Topping

*Great pasta topping & grated cheese replacement*

Preparation: 15 minutes; Active Time: 15 min; Servings: about 4

### **Ingredients:**

- 1/2 lb of hard bread
- 2 or more cloves of garlic (to taste)
- 2 tbsp of Papa Vince Extra Virgin Olive Oil

### **Preparation:**

1. Toast bread in the oven for approximately 10 minutes.
2. Put in the food processor to make the breadcrumbs but do not grind into a powder. Peel fresh garlic cloves.
3. Place whole garlic clove in the saucepan
4. Add breadcrumbs
5. Add 1 1/2 tbsp of Papa Vince Extra Virgin Olive Oil
6. Warm on stove at low heat
7. Saute for about 2 minutes. Constantly stir and turn to prevent mixture from burning. Once toasty & crunchy, it is ready!!
8. Remove garlic cloves before serving.
9. Sprinkle on your pasta or favorite food as a topping to create a delightfully crunchy texture.