

Danish Classic: Rye Bread with Cheese and Coffee or Tea

Still today, many Danes enjoy a simple breakfast consisting of a piece of rye bread, carefully buttered with a piece of mild cheese and coffee.

With such a simple recipe, the details are always important. The rye bread is sliced thinly (approximately a quarter inch thick) using a sharp, non-serrated knife, and buttered from edge-to-edge. Choose your favorite mild cheese such as swiss or gruyere. Enjoy with a warm cup of coffee or tea.

