

## Crispy rye bread croutons

**Serves 8-10 persons**

½ loaf of rye bread

Olive oil

Rosemary

Salt and pepper

Aluminium tray

### In the kitchen

- Cut the rye bread into uniform pieces and toss in an aluminium tray containing olive oil, salt, pepper and chopped rosemary.

### At the grill

- Toast the croutons in the aluminium tray on direct heat until they start to form a crispy crust.
- Then move the tray to indirect heat so that the croutons get nice and crispy without burning.
- This will take approx. 25-30 minutes, depending on how often the grill is opened and what temperature the grill is set to.