

# Welsh Rarebit

This is delicious and quick comfort food at its best and uses store cupboard and fridge ingredients to hand. The type of bread is down to personal choice. We used a sourdough bloomer here which works well with its dense texture yet crisp crust. No Cheddar? Then other types of hard cheese work just as well as long as they're full flavoured and mature varieties such as Caerphilly, Cheshire, Lancashire, Sussex Charmer, Gruyère and Fontina to name but a few. A half and half mix of Cheddar and Red Leicester will add a rich orange colour to the final dish.



## Ingredients

- 4 or 8 slices of bread, depending on size
- 200g mature Cheddar cheese, grated
- 1 large egg
- 2 tbsps beer, ale or milk
- 2 tsp Worcestershire sauce
- 1 tsp English mustard (see below)
- Pinch of cayenne pepper
- Sriracha to serve, optional

## Method

1. Preheat the grill.
2. Toast the bread slices lightly on each side.
3. Place the grated cheese in a mixing bowl and add the egg, beer, ale or milk, Worcestershire sauce, mustard and cayenne pepper and stir until mixed well together.
4. Top the bread slices thickly and evenly with the cheese and egg mixture and place onto a grill rack.
5. Grill under a hot grill until golden brown and bubbling.
6. Serve immediately with a drizzle of Sriracha for a spicy kick and colourful garnish and sprinkle over freshly ground black pepper.

Serve the rarebit immediately after cooking and accompanied with a side of dressed salad leaves makes the perfect lunch or starter.

## Variations

You can swap out English mustard for Wholegrain or Dijon according to personal taste.