Foodie Friday Welsh Rarebit

Cheney CB-D Brothers

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2 SERVINGS Ingredients

- 250 g Caerphilly Cheese (You can substitute with a sharp cheddar)
- 70 ml English Pale Ale
- 1.5 tbsp Worcestershire sauce
- 20 g Unsalted butter melted
- 1 tsp Mustard powder
- 4 Thick slices good quality bread





Instructions

- 1. Lightly toast the bread in a preheated oven.
- 2. In a medium-sized bowl, mix together the grated cheese, ale, butter, Worcestershire sauce, and mustard. Stir until thoroughly combined.
- 3. Spread a generous layer of the mixture over each slice of toast, ensuring it covers the crusts too.
- 4. Transfer each slice onto a baking tray and place again in the oven for five minutes or so, until golden brown and bubbling.
- 5. Remove from the oven, cut each slice in half and serve hot.